

Rainbow Cupcake Recipe

(Courtesy of BBC Good Food)



INGREDIENTS

FOR THE RAINBOW CUPCAKES

240g/8 1/2oz plain flour

240g/8 1/2oz golden caster sugar

3 tsp baking powder

pinch of salt

80g/2 3/4oz unsalted butter, at room temperature

240ml/8 1/2fl oz whole milk

2 medium free-range eggs

1/2 tsp pure vanilla extract food colourings of your choice

FOR THE VANILLA BUTTERCREAM

250g/9oz unsalted butter, room temperature

500g/1lb 2oz icing sugar

2 tsp vanilla extract

FOR DECORATING

multi-coloured hundred and thousands, Rainbow, Bi & Trans flags

METHOD

- Preheat the oven to 170C/160C Fan/Gas 3. Line two 12-hole cupcake trays with cupcake cases.
- For the cupcakes, beat the flour, sugar, baking powder, salt and butter together in a freestanding mixer with a paddle attachment (or use a handheld electric whisk). Mix in half the milk until it is just incorporated.
- In a separate bowl, whisk the eggs, vanilla extract and remaining milk together. Pour into the flour mixture and beat until the mixture is smooth.
- Divide the batter equally between four bowls and colour each one with food colouring, so you end up with four brightly coloured bowls of cake mixture.
- Now layer the coloured mixtures in the cupcake cases. Starting with one colour, divide the mixture equally between the cupcake cases and smooth it out so you have a layer at the bottom. Continue with all the other colours in the same way, evenly spreading each layer out and being careful not to mix the colours together, so that you end up with distinct layers of mixture.
- Carefully transfer to the oven and bake for 20–25 minutes, or until the sponge bounces back when touched and a skewer inserted into the centre comes out clean.
- Leave the cupcakes to cool slightly in the tray before turning out onto a cooling rack to cool completely.
- For the vanilla buttercream, beat the butter with a handheld electric mixer until soft. Sift in the icing sugar and incorporate to make a smooth icing. Add the vanilla extract and beat the icing for a further few minutes until light and fluffy. Transfer to a piping bag fitted with a large star nozzle.
- When the cupcakes are cold, pipe the vanilla buttercream on top of the cakes and decorate with the hundreds and thousands, and flags to finish.