



# At home with Ego

## Rainbow Cupcakes Recipe



Total Time: 40m | Prep Time: 15m | Bake Time: 25m | Makes: 12

### INGREDIENTS

#### For the Cupcakes:

- 175g Unsalted Butter
- 175g Self Raising Flour
- 175g Golden Caster Sugar
- 1 tsp Baking Powder
- 1 tsp Vanilla Extract
- 3 Large Free Range Eggs
- A drop Food Colouring  
(various colours)

#### For the Buttercream:

- 175g Unsalted Butter  
(Softened)
- 350g Icing Sugar
- 1 tbs Milk
- 1 tsp Vanilla Extract
- A drop Food Colouring  
(various colours)

#### For Decorating:

- Rainbow Sprinkles

### METHOD

1. Preheat the oven to 180°C and line a 12-hole muffin tin with paper cupcake or muffin cases.
2. Put all the cake ingredients into a bowl and beat until smooth and evenly mixed. Divide the mixture evenly between different bowls and colour each one a different colour
3. Using a spoon scoop each colour into the paper cases one colour at a time, creating layered colours. Bake for 20-25 minutes.
4. Leave the cupcakes to cool on a wire rack while you make some buttercream.
5. In a large bowl put the butter, vanilla extract, milk, and half the icing sugar and beat until smooth. Add in the remaining icing sugar, and mix well until combined. Add more milk if you need to loosen it.
6. If you like, split the buttercream into separate bowls to make different colours. Add the food colouring into each bowl a tiny bit at a time until you get the desired colour.
7. Once the cupcakes have cooled completely, pipe your buttercream in any design you and the kids like.
8. Decorate!



*enjoy!*