

PRIDE Rainbow Cupcakes

Makes 12

Hands-on Time 1 1/2 hours (plus cooling)

Baking Time 16-18 minutes

Ingredients

- 125g unsalted butter (softened)
- 175g caster sugar
- 2 large eggs
- ¾ tsp vanilla extract
- 175g self-raising flour
- ⅛ tsp fine salt
- 150ml full-fat milk
- Food colouring (liquid gel recommended) in red, blue, yellow, and black
- 2 tbsp plus 2 tsp cocoa powder
- ½ portion buttercream

Equipment

- 12-hole cupcake pan
- Paper cupcake cases
- Large mixing bowl
- Electric whisk or wooden spoon
- Spatula
- 8 small bowls
- ⅛ teaspoon measure
- Teaspoon
- Skewer
- Wire rack
- Palette knife (optional)
- Reusable piping bag and nozzle (optional)

Method

1. Prepare the oven and cupcake tin

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Line the cupcake tin with paper cases.

2. Make the cupcake batter

- In a large bowl, beat the butter and caster sugar until light, creamy, and pale yellow.
- Add the eggs one at a time, along with the vanilla extract, and beat until fully combined.
- Fold in the flour and salt using a spatula.
- Gently stir in the milk until the batter is smooth.

3. Divide and colour the batter

- Evenly divide the batter between 8 small bowls.
- Add ⅛ teaspoon of red, blue, and yellow food colouring to three separate bowls.
- Mix additional colours as needed:
 - Red + yellow = orange
 - Blue + yellow = green
 - Red + blue = purple
- Add 1 teaspoon of cocoa powder to each of the remaining two bowls.
- Stir in black food dye to one of the chocolate batters.

4. Layer the batter

- Spoon a teaspoon of each coloured batter into the paper cases in this order:
 - Purple
 - Blue
 - Green
 - Yellow
 - Orange
 - Red
 - Brown
 - Black
- Do not smooth out the layers.

5. Bake the cupcakes

- Bake on the middle shelf for 16–18 minutes, or until a skewer inserted comes out clean.
- Remove from the oven and let cool in the tin.
- Transfer the cupcakes (still in their cases) to a wire rack to cool completely.

6. Decorate

- Spread or pipe the buttercream onto the cooled cupcakes.
- For a silvery grey effect, mix black food colouring and 2 tablespoons of cocoa powder into the buttercream.

Tips

- Use gel food colouring for vibrant shades without altering the batter's consistency.
- Clean your spatula and measuring spoon between colours to avoid cross-contamination.
- For a smoother finish, use a palette knife to spread the buttercream.

Enjoy!