



June 30th – Pride Resource

Over the Rainbow Cupcakes

These brightly coloured cupcakes will make you smile. The brightly layered colours will spark a conversation and maybe even a song!



Makes 10

You will need:

- + Cupcake cases
- + Cupcake tray
- + Mixing bowl
- + Electric whisk
- + Piping bag
- + 5 small bowls
- + Cooling rack
- + 110g unsalted butter
- + ½ tsp vanilla extract
- + 110g caster sugar
- + 2 large eggs
- + 110g self-raising flour
- + Red, blue, and yellow gel food colouring

- + Sprinkles or decorations (optional)
- + 150g butter, softened
- + 300g icing sugar
- + 3 tbsp milk

What you do:

- + Pre heat the oven to 180C/160C fan/gas 4.
- + Fill the cupcake tray with 10 cases.
- + Beat the butter, vanilla, and caster sugar together with an electric whisk until pale and fluffy. Gradually whisk in the eggs.
- + Mix in the flour and a pinch of salt until just combined.
- + Divide into five bowls and colour each a different shade with a drop of food colouring.

- + Starting with the end of the rainbow (purple), evenly spread 1 tsp of the mixture into each cupcake case using a piping bag or the back of a teaspoon.
- + Top with 1 tsp of the next colour and spread – be careful not to mix the colours together.
- + Bake for 15 mins, until a skewer inserted into the middle of each cake comes out clean. Leave to cool completely on a wire rack.
- + To make the buttercream, beat the butter until very soft. Add the icing sugar, vanilla extract and a pinch of salt and whisk together until smooth.
- + Pipe the buttercream on top of the cupcakes using a circular nozzle.
- + Decorate how you like with sprinkles or bright sweets.

Enjoy!

We would love to see how you get on – email photographs to communications@napa-activities.co.uk or tag us on social media [@napalivinglife](https://www.instagram.com/napalivinglife) [#NAPAActivitiesCalendar](https://www.instagram.com/NAPAActivitiesCalendar)