

## **Rainbow Cupcake**

### **Ingredients:**

Butter – 125 g  
Castor sugar – 125 g  
Eggs – 2  
Self raising flour – 125 g & (Normal flour – 125 g /1 cup add 2 level tsp baking powder)  
Orange zest – little  
Milk – 3 tbs  
Vanilla – 1 tsp  
Colouring – 2 to 3

### **For Topping:**

Icing sugar – 100 g  
Water – 1 tbs  
Food colouring – 2 to 3

### **Method:**

Beat the butter and sugar until light and fluffy. Add eggs one at a time. Then add milk, flour in a slow speed. Lastly fold with the zest and vanilla. Divide the mixtures and add the colorings'. Spoon the batter into the cupcake dishes. Bake for about 10-15 min leave it to cool.

### **Topping decoration:**

Mix icing sugar with water in a bowl and beat well. Until smooth, now divide the mixture and add the coloring spread the icing over the top of the cooled cupcakes.

