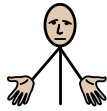
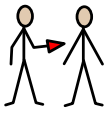




Rainbow Cupcakes



You need for the cake:

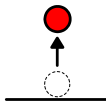


175g Margarine,



175g

self



raising



flour,



175g caster sugar,

$\frac{1}{2}$



1/2 tsp baking powder,

3

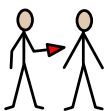


eggs,

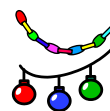
1



1 tsp vanilla essence.



+



You need for the icing and decorations:



175g butter,

$\frac{1}{2}$

1/2

tsp



vanilla essence,

3



3 tbsp



milk ,



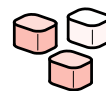
350g icing sugar,



blue



colouring ,



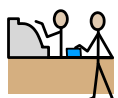
mini marshmallows,



pencil



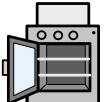
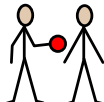
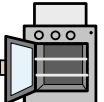

sweets









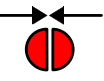
+









Or buy in the cupcakes and icing

   180°C  **4**
Pre-heat your oven to 180c / gas 4.




     
Place cupcake cases into a muffin tray .

1     
1) Cream the margarine and sugar together. Add

     
vanilla essence. Stir in the eggs and mix.

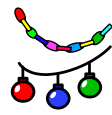
2      
2) Stir in the flour and mix well. .

3    
3) Share the mixture evenly into the cake cases.

4   
4) Bake for 20-25 minutes, and then cool.



+

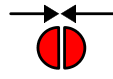


For the icing and decoration

1

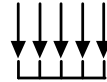


1) Mix the butter, vanilla essence, milk, icing sugar and



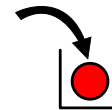
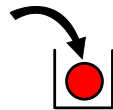
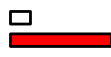
blue colouring. and mix together.

2



2) Smooth some icing on top of each cake.

3



3) Stick the long sweet into the cake into an



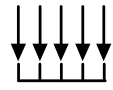
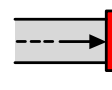
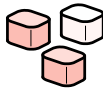
arc



4



3



4) Add 3 mini marshmallows at the end of each



rainbow.



Happy



eating



!