



# 101

## FUN AND EASY RECIPES

with



## RAINBOW MARBLE CUPCAKES

### Equipment you will need:

bowls  
cutlery  
scales  
cupcake cases  
cocktail sticks  
cupcake tray

### Basic Ingredients:

#### Cake Mixture

220g self-raising flour  
220g caster sugar  
220g margarine or butter  
4 eggs

#### Icing

600g icing sugar  
300g margarine  
Sprinkles

To develop learning using this recipe, you could allow your child to design and make a rainbow 'thank you' cake.

Use this recipe for research purposes and then sketch ideas of how the recipe could be adapted for a 'thank you' cake.

**TIME TO MAKE: 40 MINS - 1HR**

## METHOD

1. Pre-heat the oven to 180°C.
2. Measure the caster sugar and the margarine into the same bowl and then cream together.
3. Weigh your flour. Gradually add small amounts of flour and eggs to the sugar mixture and fold in.
4. Spoon the mixture into the cupcake cases so they 3/4 full.
5. Dip a cocktail stick into the food colouring and then swirl the colour into each cupcake. You can add as many colours as you like.
6. Place the cakes into the oven and bake for 20-25 minutes until they spring back when pressed.
7. Whilst the cakes are baking, weigh out the margarine for the icing and then gradually add the icing sugar and cream together.
8. Leave the cakes to cool and then pipe or spread the icing on. Top with sprinkles or rainbows.