



RAINBOW CUPCAKES



Baker Kids



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Prepare Equipment

MAKES 8

DIFFICULTY



Sprinkle with LOVE



Cupcakes





Rainbow Cupcakes "THE LOOK"

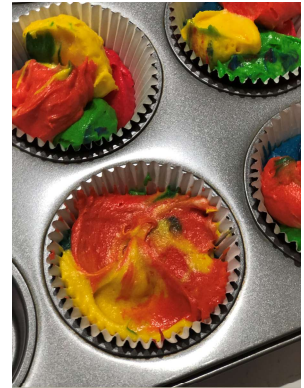
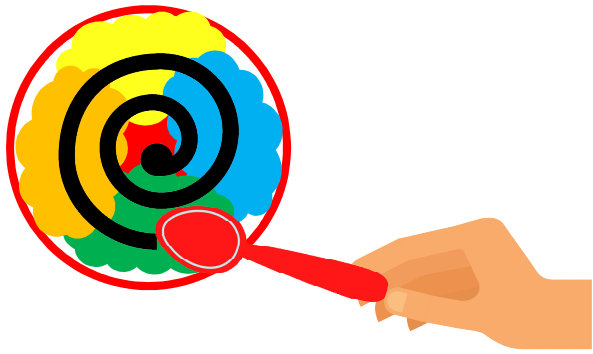
How to get different looks for your cupcakes.

Method 1

Your Rainbow Cupcakes will turn out differently depending on how you *smooth* the mixture in the cupcake tray just before you *bake*.

If you *Smooth* with the back of a spoon in this pattern, your colour will come out more blended on top, but the colour will remain blocked inside.

The reason for doing this it to ensure that there aren't air bubbles between the coloured scoops- if there is air left, there will be a hole in the cupcake.



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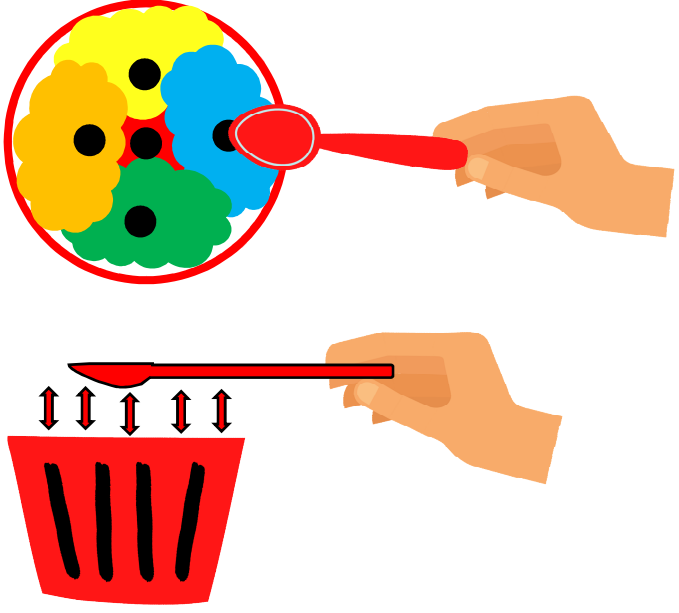


Rainbow Cupcakes "THE LOOK"

How to get different looks for your cupcakes.

Method 2

If you "Press down Gently" with a spoon in this pattern it will result in more solid colours on top, as well as blocked colours inside the cupcake. The reason for doing this it to ensure that there aren't air bubbles between the coloured scoops- if there is air, there will be a hole in your cupcake.



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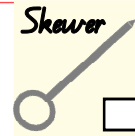
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Testing if your Cupcakes are Cooked.

What you'll need



- 1 **Press** the skewer into the centre of the cupcake about halfway down so that the skewer reaches the middle.



- 2 **Pull** the skewer out.

If the skewer comes out clean, it is cooked.



If the skewer comes out with mix or crumbs it needs more time in the oven.



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Taking Cupcakes Out from the Cupcake Tray to Cool.

How to help ensure you don't get burned!

Ensure you use your **Oven Mitts** when touching the tray.

When it comes time to remove the Cupcakes from the Tray...

Ensure you have left your cupcakes in the Tray for ④ Minutes (as per your recipe).

During this time the cupcakes will shrink slightly (because they are cooling) and it will be easier to lever/lift each out of the tray.

Use a Teaspoon/Dessert Spoon at the edge of the Cupcake Wrapper and gently lever your cupcake up.

As you lever the Cupcake up, you should be able to get your spoon underneath it.

Once your spoon is underneath the base of the Cupcake, you can use the spoon to carry the cupcake (whilst supporting it with your Oven Mitt on your other hand) over to the Cooling Tray to cool.



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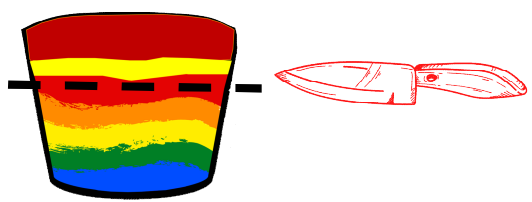


Packaging Iced Cupcakes

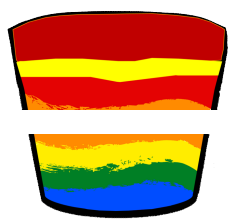
What you'll need



1 Cut cooled Cupcake in Half.



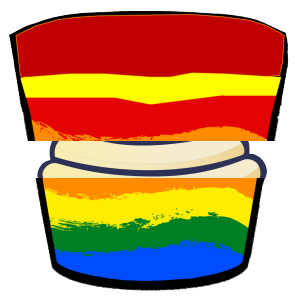
2 2 Pieces.



3 Place or spread the icing on the bottom half.



4 Sandwich the two pieces back together.



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