

Lesbian Pride Flag Cupcakes

Makes 12

Hands-on Time 1 1/2 hours (plus cooling)

Baking Time 16-18 minutes

Cupcake Ingredients

125g Unsalted butter (softened)

175g Caster sugar

2 Eggs, large

3/4 tsp Vanilla extract

175g Self-raising flour

1/8 tsp Fine salt

150ml Full-fat milk

Food colouring (liquid gel is recommended) in at least the colours: Pink, Blue, Yellow

Buttercream Ingredients

115g Unsalted butter, softened

225g Icing sugar

1 tsp Vanilla extract

20ml Full-fat milk

You will need 12 hole Cupcake/muffin pan, paper cupcake cases, mixing bowl and 4 smaller bowls, electric whisk, piping bag with star tipped nozzle (optional)

Preheat the oven to 170°C/150°C (Fan)/325°F/Gas mark 3 and line the cupcake tin with the paper cases.

In a large bowl beat together 125 grams of butter and 175 grams caster sugar until a light creamy pale yellow.

Continue beating and add the eggs one at a time along with 3/4 of a teaspoon of vanilla extract until fully combined.

Fold in the flour and salt using a spatula.

Finally, add 150 millilitres of milk and gently stir until combined.

Evenly divide the batter between the 4 other bowls so there are 5 portions.

This is where you need to add the colouring to 4 of the 5 bowls. It's best to start with pink.

Add a small amount of pink to one of the mixtures and stir until combined, adding more until it's as vibrant as you like.

To another bowl add a small amount of yellow and pink so you have a light peachy orange colour.

Add more yellow and pink to another bowl so you have a vibrant strong orange.

To another bowl add a small amount of blue and pink so you have a purple.

You want to leave one bowl with plain mixture.

Spoon a teaspoon of each mix into the paper cases in this order: Purple, pink, plain, light orange, vibrant orange.

You don't need to smooth the mixes out in the cases.

Pop the tin into the oven onto a middle shelf and bake for 16-18 minutes until a skewer/cocktail stick comes out clean.

When the time is up remove the tin and leave to cool. When the cakes have cooled enough so you can handle them, remove the cakes in their cases and place onto a wire rack.

Once the cakes have completely cooled you can get on the decorating.

For the buttercream add 115 grams of butter to the bowl and beat on a medium speed using the whisk for about 1 minute.

Add the icing sugar. I find it's best to stir the sugar into the butter whilst the whisk is off. This should prevent icing sugar explosions happening when you turn the whisk on.

Whisk for a couple of minutes on a medium speed until thick but smooth.

Add 1 teaspoon vanilla and 20 millilitres of milk and beat again for a couple of minutes.

Divide the icing evenly between 4 bowls and stir in your food colouring. You want to make these colours: Orange, Pink, Purple, and keep one plain.

Decorating suggestion: Add a spoonful of buttercream at a time to the piping bag, alternating between colours, until you have used them all up.

Pipe away!