



Rainbow Cupcakes

 Vegetarian

READY IN



35 min.

SERVINGS



24

CALORIES



133 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 0.5 teaspoon baking soda
- 0.5 cup butter
- 3 eggs room temperature
- 2.5 cups flour all-purpose
- 24 servings food coloring green
- 0.5 cup milk
- 24 servings food coloring red

- 0.5 teaspoon salt
- 1 teaspoon vanilla extract
- 0.5 cup vegetable oil
- 1 cup sugar white
- 24 servings food coloring yellow

Equipment

- bowl
- oven
- whisk
- hand mixer
- toothpicks
- muffin liners

Directions

- Preheat an oven to 350 degrees F (175 degrees C). Line two 12 cup muffin pans with paper baking cups. Stir together the flour, baking powder, baking soda, and salt in a large bowl.
- Whisk together the milk, vegetable oil, and vanilla extract in a separate bowl until evenly blended; set aside.
- Beat the butter and sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color.
- Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next.
- Pour in the flour mixture alternately with the milk mixture, mixing until just incorporated.
- Divide the cake batter into four separate bowls.
- Add a few drops of food coloring into one bowl of batter and stir; add more food coloring, if necessary, to reach the desired shade. Repeat with the remaining colors and bowls of batter.
- Using a different spoon for each color batter, spoon a small spoonful of each color into the cupcake liners, until 1/2 to 3/4 full. Do not mix the batter once it is in the cupcake liner.

Bake in the preheated oven until a toothpick inserted into the cake comes clean, about 15 to 20 minutes.

Nutrition Facts



PROTEIN 6.71% **FAT 37.57%** **CARBS 55.72%**

Properties

Glycemic Index:13.55, Glycemic Load:13.18, Inflammation Score:-2, Nutrition Score:2.870869561382%

Nutrients (% of daily need)

Calories: 132.99kcal (6.65%), Fat: 5.58g (8.59%), Saturated Fat: 2.86g (17.85%), Carbohydrates: 18.63g (6.21%), Net Carbohydrates: 18.28g (6.65%), Sugar: 8.64g (9.6%), Cholesterol: 31.24mg (10.41%), Sodium: 147.09mg (6.4%), Alcohol: 0.06g (100%), Alcohol %: 0.16% (100%), Protein: 2.25g (4.49%), Selenium: 6.3µg (9%), Vitamin B1: 0.11mg (7.17%), Folate: 26.56µg (6.64%), Vitamin B2: 0.1mg (5.87%), Manganese: 0.09mg (4.57%), Iron: 0.74mg (4.13%), Vitamin B3: 0.78mg (3.9%), Phosphorus: 38.53mg (3.85%), Calcium: 32.14mg (3.21%), Vitamin A: 156.12IU (3.12%), Vitamin K: 2.07µg (1.97%), Vitamin E: 0.25mg (1.68%), Vitamin B5: 0.17mg (1.66%), Vitamin B12: 0.08µg (1.41%), Fiber: 0.35g (1.41%), Zinc: 0.19mg (1.26%), Copper: 0.02mg (1.18%), Vitamin D: 0.17µg (1.11%), Magnesium: 4.34mg (1.09%)