

KITCHEN WITCHERY

GAIA'S RAINBOW CUPCAKES

Ingredients

- White Cake Mix – follow cake mix ingredients, the three below are for the brand I used.
- 4 Egg Whites
- 1/3 Canola Oil
- 1 Cup water
- Food Color Gel

1. Start by following the directions for White cake on the box. Preheat your oven here.

2. Don't over mix. As soon as everything has been brought together, divide the mix into as many rations as you want colors. I wanted 6 colors, so I divided it into 6 cups.



3. Add food color gel to your cups. I use gel because it doesn't thin out the mix as much as regular food color. I also used neon color for the orange and purple. You can always use the classic colors and make your own purple and orange.



4. Line your cupcake tray with paper cups or grease pan if not using them.

5. Carefully layer the different colored mix in the cup forms.

6. You can tap the pan on the counter top to smooth the mix down, just don't mix or the colors won't layer right.

7. Cook according to box directions.



8. Let cool and then frost.

8. I like to put rainbow sprinkles on top as a teaser then have solid frosting so people can't see the cake. When they open the cupcake they get a little surprise.



Have fun doing your own color combinations.