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Skittles Rainbow Vegan Cupcakes  
RECIPE

## Skittles Rainbow Vegan Cupcakes



**TIME** 35 Minutes  
**INGREDIENTS** 16 items  
**MAKES** 27 servings

Create rainbow-themed cupcakes with this vegan fairy cake recipe, ideal for birthdays and summer bbqs. This vegan cupcake recipe has been created by Luce Hosier, find her Instagram page by searching for: @whatluceeats

### INGREDIENTS

- 305g plain flour
- 255g caster sugar

- 2 teaspoons of baking powder
- 50g smooth apple sauce
- 1 1/2 teaspoons of vanilla extract
- 140ml vegetable oil
- 215ml dairy free milk
- 3/4 teaspoon of red liquid food colouring
- 3/4 teaspoon of yellow liquid food colouring
- 3/4 teaspoon of pink liquid food colouring
- 3/4 teaspoon of green liquid food colouring
- 3/4 teaspoon of orange liquid food colouring
- 3/4 teaspoon of purple liquid food colouring
- 3/4 teaspoon of blue liquid food colouring
- 250g icing sugar
- 140g dairy free butter Coloured sprinkles Skittles to decorate

## Cooking Instructions:

1. Begin by preheating the oven to 180c and placing 27 mini cupcake cakes into mini muffin trays.
2. In a large bowl combine the flour, caster sugar and baking powder.
3. Next add the apple sauce, vanilla extract, vegetable oil and dairy free milk. Combine until the mixture is smooth.
4. Split the mixture between how ever many colours you are using (7 if using the exact colours above).
5. Add 3/4 teaspoon of the liquid food colourings to each bowl so you end up with 7 different coloured mixtures.
6. Next split the red mixture between the cupcake cases and then repeat with the rest of the colours until the cases are roughly 3/4 full.
7. Bake in the oven for 15 minutes before allowing them to cool completely on a wire rack. Place a toothpick in the centre to make sure they are cooked. It should come out clean.
8. Whilst the cakes are baking prepare the butter cream by whisking together the butter and icing sugar until fluffy and light in colour. Empty into a piping bag and place in the fridge whilst the cakes cook and then cool.
9. Once the cakes are cooled completely pipe the buttercream onto them and then top with sprinkles and skittles. Enjoy!

## Nutrition:

250 calories per mini cupcake

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**Source URL:** <https://www.skittles.co.uk/recipes/skittles-rainbow-vegan-cupcakes-0>