

# Rainbow Cupcakes

Saint Patrick's Day wouldn't be complete without some form of green, and now you can get it in delicious cupcakes. This gorgeous emerald green dessert is topped with a taffy rainbow and marshmallow fluff clouds for extra luck. Kids who love playing with color will now impress friends with this rainbow creation of their own.

## What You Need:

- Your favorite cupcake mix
- Paper cupcake liners
- Taffy candy in rainbow colors
- Wax paper
- Marshmallow fluff
- Green and blue food coloring
- White frosting
- Green sugar sprinkles
- Mixing bowl
- Spatula
- Knife
- Spoon
- Chocolate gold coin candy (for additional decoration)



## What You Do:

1. Help your child bake the cupcakes and let them cool. Refrigerating them will also make them easier to decorate.
2. To make the rainbows, unwrap the taffy and keep the colors separated. Roll each piece into a pencil shape and stack them in order of rainbow colors on the wax paper.
3. Smash the colors down so they attach to one another, and curve the log of taffy into a rainbow shape.
4. Cut off the edges to create a rainbow that will fit on top of the cupcake. Stretch out the excess taffy into other rainbows, and repeat until you have a rainbow for each cupcake.
5. Store your rainbows in the freezer on the wax paper.
6. In a mixing bowl, mix the icing with four drops of green and two drops of blue food coloring to make an emerald color.
7. Use the knife to ice the top of all of the cupcakes with a thick layer of green icing. Sprinkle the icing with green crystal sprinkles to give it a shine.
8. Drop two spoonfuls of marshmallow fluff onto each cupcake for two small clouds to hold the rainbow in place.
9. Push a frozen rainbow through the cloud and into the icing to keep it upright.

If you like, place a gold coin into the marshmallow cloud, or beside the cupcake for a bit of luck! That way, you can lean your rainbow against a coin to help keep it stabilized.