



CrossReach Grey Cakes

Cupcake Recipe (makes 12-14)

Ingredients For Cakes

100 g (4 oz) butter or margarine (or mix)
100 g (4 oz) caster sugar
2 medium eggs
100 g (4 oz) Self Raising Flour
Gel food colouring in a mixture of colours*

Ingredients For Buttercream

100 g (4oz) unsalted butter
200 g (8 oz) sieved icing sugar
4 tsp of hot water
Vanilla Flavouring
Black gel food colouring as required*
(This should make enough to cover 12-14 cakes)

Make The Cakes

Method:

1. Pre-heat oven to 180°C, 350°F, Gas Mark 4. Line a 12 hole muffin tin with paper cases.
2. Cream butter/margarine and sugar until light and fluffy. Beat in eggs, one at a time, adding a little flour with each.
3. Gently fold in remaining flour.
 - To make a single coloured sponge add in a little of the food colouring and mix, keep adding and mixing until you get the desired colour.
 - To make rainbow sponge, divide the cake batter as evenly as you can into the desired amount of bowls and colour each one in turn before spooning into the paper cases.
4. Divide as evenly as you can into the paper cases and bake for 20-25 minutes.
5. Cool in tin for 5 minutes before transferring to a wire rack to finish cooling.
6. Once cool, pipe or spread on grey buttercream icing.

Make The Buttercream And Decorate The Cooled Cakes

Method:

1. Cream butter gradually add icing sugar and cream/whisk together. Then whisk in the hot water.
2. Add a few drops of vanilla flavouring/vanilla paste to taste
3. Gradually add black food colouring until desired shade of grey is achieved
4. Spread onto cooled cupcakes or place in a piping bag with a star nozzle and pipe on top of cupcakes.

*Gel food colouring: this type of colouring holds better, requires less quantity to achieve the desired colour and doesn't affect the texture of the cake or icing as much as liquid.

Donate: www.justgiving.com/campaign/giftoftimevirtualteaandgreycake

Social Media: #VirtualGreyCake #SeeTheColour





CrossReach Grey Cakes

Rainbow Cake Recipe (Especially written for CrossReach by best-selling food stylist and writer, Mima Sinclair) © Mima Sinclair

Serves 18

Prep time: 1½ hours, plus cooling and chilling/setting

Cook time: 40 - 50 minutes

Ingredients for the Rainbow Sponges

750g unsalted butter, softened, plus extra for greasing
750g caster sugar
9 large eggs, lightly beaten
750g self-raising flour, sifted
1 teaspoon salt
100ml whole milk
2 teaspoons vanilla extract
Food colouring pastes or gels (purple, blue, green, yellow, orange and pink)

Ingredients for the Cream Cheese Icing

800g unsalted butter, softened
1kg icing sugar
800g full-fat cream cheese
1 teaspoon vanilla extract
Black or grey food colouring paste or gel

You Will Also Need

3 x 20cm round cake tins, lined with baking parchment
1 large disposable piping bag
1 x 2cm star nozzle

Method:

1. Preheat the oven to 180°C/gas mark 4. Grease and line 3 x 20cm round cake tins with baking parchment.
2. Using an electric hand whisk, beat the butter and caster sugar together in a large bowl until light and fluffy. Gradually add the eggs, beating well after each addition. Sift in the flour and salt and fold through evenly with a large spoon. Stir in the milk and vanilla extract until combined.
3. Weigh the mixture, divide it equally between six bowls. Add a different food colouring paste to each bowl, until you reach your required colours. Spoon three of the cake mixtures into the tins, spreading evenly.
4. Bake for 20–25 minutes, or until a skewer inserted into the centre comes out clean. Leave to cool for 5 minutes, then turn out onto a wire rack and leave to cool completely. Wash and dry, then re-grease and line the cake tins. Bake the remaining coloured cake mixtures and cool as before.
5. Once the cake layers are cold, use a serrated knife to trim the tops to make the cakes level, then trim the cake edges (using an upturned plate that is just smaller than the cake, as a guide).
6. For the cream cheese icing, beat the butter and icing sugar together in a bowl until light and fluffy. Gradually beat in the cream cheese, a spoonful at a time, then beat in the vanilla extract until smooth and combined. Sandwich the cake layers together, spreading a couple of tablespoons of the icing between each layer – just do thin layers of icing or you will not have enough for the coating. Start with the purple sponge, then the blue, green, yellow, orange and pink ones.
7. Add a little of the food colouring to the remaining icing to create a light shade of grey. Using a large palette knife spread a thin layer of the grey icing over the cake to cover it. Then spoon the rest into a piping bag fitted with the star nozzle and pipe swirls approx 6cm wide to look like roses all around the base of the cake working your way up to the top and into the centre. Chill in the fridge for 1 hour to set before serving.

Donate: www.justgiving.com/campaigns/charity/crossreachchurch/greycakebake

Social Media: #VirtualGreyCake



The Church of Scotland

Social Care Council

Operating as CrossReach, Scottish Charity No: SC011353

#VirtualGreyCake

See The Colour

Inspired by Emma Thomas, founder of the Depressed Cake Shop.