Tie Die Cupcakes

2 1/2 cups cake flour

1 1/4 teaspoons baking powder

1/4 teaspoon baking soda

3/4 teaspoon salt

1 3/4 cups sugar

10 Tablespoons butter, melted

1 cup buttermilk

2 teaspoons vanilla

3 Tablespoons canola oil

6 egg yolks

3 egg whites

Melt butter and add buttermilk, egg yolks, vanilla and canola oil.

Combine flour, baking powder, baking soda, salt and 1 1/2 cups sugar in mixing bowl.

Add wet ingredients to dry and beat until combined.

Beat egg whites until stiff peaks form.

Fold egg whites into batter.

Divide batter between 6 different bowls.

Add color to each bowl and stir.

Spoon batter into cupcake liners, one color at a time.

Bake 24 minutes at 350. Cool on wire racks.

Frost with rainbow colored buttercream.