



# Funfetti Cake Recipe

Get ready to bake the most delightful and fun cake ever!

Our Funfetti Cake recipe is bursting with colourful sprinkles and delicious flavor, making it the perfect treat for any celebration. Whether you're hosting a kids' birthday party or just looking to add a splash of fun to your baking, this cake is sure to be a hit with all your little artists!

## Ingredients:

- 2 1/2 cups (375g) plain flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 250g unsalted butter, softened
- 1 1/2 cups (330g) caster sugar
- 4 large eggs, at room temperature
- 1 tablespoon vanilla extract
- 1 cup (250ml) full-cream milk, room temp
- 1/2 cup (100g) rainbow sprinkles, plus extra for decoration

## For the Buttercream Icing:

- 1 cup (250g) unsalted butter, softened
- 4 cups (640g) icing sugar, sifted
- 1/4 cup (60ml) full-cream milk
- 2 teaspoons vanilla extract
- Pinch of salt



## Instructions:

- 1 Preheat your oven to 180°C. Grease and flour two 20cm (8-inch) round cake pans, and line the bottoms with baking paper.
- 2 Mix dry ingredients: In a medium bowl, whisk together the plain flour, baking powder, and salt. Set aside.
- 3 Cream butter and sugar: In a large bowl, use an electric mixer to beat the butter and caster sugar together on medium speed until light and fluffy, about 3-4 minutes.
- 4 Add eggs and vanilla: Beat in the eggs one at a time, ensuring each egg is fully incorporated before adding the next. Mix in the vanilla extract.
- 5 Combine wet and dry ingredients: With the mixer on low speed, add the flour mixture in three additions, alternating with the milk, beginning and ending with the flour mixture. Mix until just combined. Do not overmix.
- 6 Fold in sprinkles: Gently fold in the 1/2 cup of rainbow sprinkles.
- 7 Bake the cakes: Divide the batter evenly between the prepared cake pans. Smooth the tops with a spatula. Bake for 25-30 minutes, or until a toothpick inserted into the centre of the cakes comes out clean.
- 8 Cool the cakes: Allow the cakes to cool in the pans for 10 minutes, then turn them out onto a wire rack to cool completely.
- 9 Prepare the icing: In a large bowl, beat the butter on medium speed until creamy, about 2 minutes. Gradually add the sifted icing sugar, beating on low speed until combined. Add the milk, vanilla extract, and a pinch of salt. Increase the mixer speed to high and beat for 3 minutes until light and fluffy.
- 10 Assemble the cake: Place one cake layer on a serving plate. Spread a layer of frosting on top. Place the second cake layer on top and frost the top and sides of the cake. Decorate with extra rainbow sprinkles.