



Funfetti Celebration Cake

with Raspberry Cream Cheese Frosting



1,5h



2 Servings

You know it's a celebration when you cut into a tender, fluffy cake and find rainbow sprinkles inside—it's funfetti! But the colorful fun doesn't stop there. Tart raspberry powder adds a delectable flavor and beautiful pink hue to sweet cream cheese frosting. The cake is a celebration itself, no birthday or party required. (Serves 8—nutrition reflects 1 slice)

What we send

- 10 oz all-purpose flour ³
- 3 (1 oz) cream cheese ²
- 10 oz granulated sugar
- 1 oz buttermilk powder ²
- ¼ oz baking powder
- ¼ oz baking soda
- 3 (1 oz) rainbow sprinkles
- 5 oz confectioners' sugar
- ¼ oz raspberry powder

What you need

- neutral oil
- ½ c butter ²
- 2 large eggs ¹
- vanilla
- kosher salt

Tools

- 2 (8-inch) cake pans
- handheld electric mixer

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

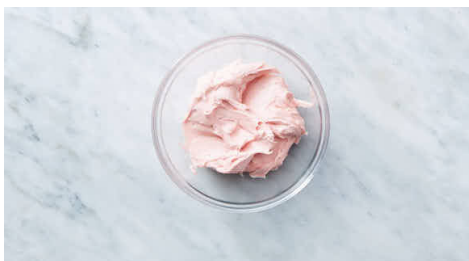
Calories 550kcal, Fat 29g, Carbs 71g, Protein 5g



1. Prep equipment

Preheat oven to 350°F with a rack in the center. Lightly coat bottom and sides of 2 (8-inch) cake pans with **oil** or **butter**. Add **2 teaspoons flour** to each pan and shake to coat bottom and sides; tap out any excess.

Place **all of the cream cheese** and **½ cup butter** in a medium bowl; set aside to soften at room temperature until step 4.



4. Make frosting

To bowl with **softened butter and cream cheese**, use a handheld electric mixer to beat until creamy and combined. Add **confectioners' sugar, raspberry powder**, and a **pinch of salt**. Mix on low speed until sugar is combined (it may look curdled at this point). Increase speed to medium-high and beat until light and fluffy, 3-4 minutes.



2. Make cake batter

In a medium bowl, whisk to combine **1 cup granulated sugar, 2 large eggs, 6 tablespoons oil**, and **1 teaspoon vanilla extract**, if desired. Add **1½ cups flour, 2 tablespoons buttermilk powder, ¾ teaspoon baking powder, ¼ teaspoon baking soda, ½ cup water**, and **½ teaspoon salt**; whisk until just combined and no visible traces of flour remain. Stir in **2 sprinkle packets**.



5. Frost & serve

Remove **cake layers** from pans. Place 1 cake layer on a plate; spread **½ of the frosting** over top. Add 2nd cake layer. Use half of the remaining frosting to spread a thin coat around sides of cake for a "naked" effect (it won't cover completely). Spread remaining frosting over top layer. Scatter **remaining sprinkles** over top.

Let **funfetti cake** set 30 minutes before slicing. Enjoy!



3. Bake cake layers

Evenly pour **batter** into prepared cake pans. Gently tap pans on counter to release any air bubbles.

Bake on center oven rack until deeply golden and a toothpick inserted into center comes out clean, 20-25 minutes. Let cool completely in pans before beginning next step.



6. Rate your plate!

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