



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. (Makes a 2-layer (8-inch) cake.)

What we send

- 10 oz all purpose flour ¹
- 3 (1 oz) cream cheese ⁷
- 10 oz granulated sugar
- 1 oz buttermilk powder ⁷
- 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 ⁷
- 2 large eggs ³
- vanilla
- kosher salt

Tools

- 2 (8-inch) cake pans
- hand-held electric mixer

Allergens

Wheat (1), Egg (3), Milk (7). 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. Preheat oven & prep pans

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. Set **all of the cream cheese** and **½ cup butter** out to soften at room temperature until step 4.



4. Prep frosting

In a medium bowl, combine **softened butter** and **cream cheese**. Use an electric mixer to beat until creamy and combined. Add **confectioners' sugar**, a **pinch of salt**, and **raspberry powder**. Starting on low, mix until sugar is combined (it may look curdled at this point, that is okay). Increase speed to medium-high and beat until **frosting** is light and fluffy, 3-4 minutes.



2. Prep cake batter

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



5. Prep cake layers

Remove **cooled cake layers** from pans.



3. Bake cake layers

Evenly pour **batter** into prepared cake pans. Gently tap filled cake pans on counter to release any air bubbles. Bake on center oven rack until **cakes** are deeply golden and a toothpick inserted in center comes out clean, 20-25 minutes. Let cakes cool in pans completely before beginning next step.



6. Frost & serve

Place **one cake layer** on a serving plate; spread **⅓ of the frosting** over cake. Place second cake layer on top of frosting. 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 of **cake**. Let set 30 minutes before slicing. Enjoy!