



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)

What we send

- 2 (5 oz) all-purpose flour³
- 3 (1 oz) cream cheese¹
- 2 (5 oz) granulated sugar
- 1 oz buttermilk powder¹
- ¼ oz baking powder
- ¼ oz baking soda
- 3 (1 oz) rainbow sprinkles
- 2 (2½ oz) confectioners' sugar
- ¼ oz raspberry powder

What you need

- neutral oil
- ½ c butter¹
- 2 large eggs²
- vanilla
- kosher salt

Tools

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

Allergens

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

Nutrition per serving

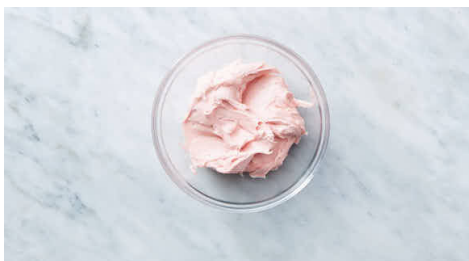
Calories 550kcal, Fat 29g, Carbs 71g, Protein 5g



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!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.