

Confetti Birthday Cake



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Recipe by: Laura Vitale

Serves 8 to 10

Prep Time: 15 minutes

Cook Time: 35 minutes

Ingredients

3/4 of a Cup of Unsalted Butter at Room Temperature

4 Egg Whites

2-1/2 Cups of All Purpose Flour

2-1/2 tsp of Baking Powder

1/2 tsp of Salt

1-1/4 Cup of Sugar

1 Tbsp of Vanilla

1/4 Cup of Sour Cream

1 Cup of Whole Milk

4 Tbsp of Jimmies

For the Vanilla Buttercream:

1-1/4 cup of Unsalted Butter, at room temperature

4-1/4 cups of Powdered Sugar

1 Tbsp of Vanilla Extract

2 to 3 Tbsp of Milk

1) Preheat the oven to 350 degrees, spray 2 9 round cake pans with non-stick spray, lay the bottom with parchment paper and set aside.

2) In a small bowl, mix together the flour, salt and baking powder, set aside.

3) In the bowl of a standing mixer fitted with a whisk attachment, whisk the egg whites until stiff peaks form, remove to a bowl. Change the whisk attachment to a paddle attachment and cream together the butter and sugar until fluffy, add the sour cream and vanilla and whisk until smooth.

4) Add half of the flour mixture along with half of the milk and whisk until mostly combined, add remaining flour mixture and milk and jimmies and mix until everything is nice and smooth.

5) Fold in the egg whites 1/3 at a time and divide the batter between the two prepared pans. Bake for about 30 to 35 minutes or until fully cooked through.

6) Allow the cakes to cool for about 10 minutes, invert the cakes on to a rack and allow them to cool completely.

7) When ready to frost the cake, line the edges of the cake stand with parchment paper, then place one of the cakes upside down on the cake stand and spread 1/4 of the frosting all over the surface of the cake.

8) Place the other cake on top and spread the remaining frosting all over the top and sides of the cake. Sprinkle some jimmies over the top.

9) Serve right away or cover the cake with plastic wrap (or in a cake storing container) for up to a couple days.

To make the frosting:

1) In the bowl of a standing mixer fitted with a paddle attachment, cream together the butter, sugar and vanilla until well combined and smooth.

2) Add the milk, 1 Tbsp at a time and keep whisking until you get a smooth and creamy frosting consistency. This might take up to 5 or 6 minutes to get that fluffy and creamy buttercream frosting so dont panic if it takes longer than you expected.

