

Week # 9 4-H Bake a long- Funfetti Cake

Ingredients

CAKE

3 and 3/4 cups (431g) sifted all-purpose flour
(spoon & leveled)

3/4 teaspoon baking powder

3/4 teaspoon baking soda

1 teaspoon salt

1 and 1/2 cups (3 sticks; 345g) unsalted butter,
softened to room temperature

1 and 3/4 cups (350g) granulated sugar

4 large eggs, room temperature

2 large egg whites, room temperature

3 teaspoons (15ml) pure vanilla extract

1 and 1/2 cups (360ml) buttermilk, room
temperature

3/4 cup (142g) rainbow sprinkles

VANILLA FROSTING

1 and 1/2 cups (3 sticks; 345g) unsalted butter,
softened to room temperature

6 cups (700g) sifted confectioners' sugar

1/3 cup (80ml) heavy cream

3 teaspoons (15ml) pure vanilla extract (or use
clear imitation vanilla extract for stark white
frosting)

1/8 teaspoon salt

optional: additional sprinkles for garnish

Instructions

1. Preheat oven to 350°F (177°C). Grease and lightly flour three 9-inch cake pans.- You can use cupcake pans, or any size pan you wish!
2. **Make the cake:** Whisk the sifted flour, baking powder, baking soda, and salt together in a large bowl. Set aside. Using a handheld or stand mixer fitted with a paddle attachment, beat the butter on high speed until smooth and creamy – about 1 minute.
3. Add the sugar and beat on high speed for 5 full minutes until creamed together fairly well. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed.
4. On medium-high speed, add 1 whole egg at a time, beating well after each addition until all 4 whole eggs are mixed in. Set the 2 egg whites aside for now.
5. Beat in the vanilla extract. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed.
6. With the mixer on low speed, add the dry ingredients in three additions alternating with the buttermilk, beginning and ending with the dry ingredients, and mixing each addition just until incorporated. Do not overmix this batter. The batter will be smooth, velvety, and slightly thick.
7. Vigorously whisk or beat the 2 additional egg whites until thick, foamy, and soft peaks form- about 3 minutes. Gently fold into the batter.
8. Finally, fold the sprinkles into the batter. Spoon/pour batter evenly into each cake pan.



9. Bake for around 25 minutes (For 9 inch pans, 20 min for cupcakes) or until the cakes are baked through. To test for doneness, insert a toothpick into the center of the cake. If it comes out clean, it is done.
10. Allow cakes to cool completely in the pans set on a wire rack. The cakes must be completely cool before frosting and assembling.
11. **Make the frosting:** In a large bowl using a hand-held mixer or stand mixer fitted with a whisk or paddle attachment, beat the butter on medium speed until creamy – about 2 minutes. Add confectioners’ sugar, cream, vanilla extract, and salt with the mixer running on low. Increase to high speed and beat for 3 full minutes. Add more confectioners’ sugar if frosting is too thin, more cream if frosting is too thick, or a pinch more of salt if frosting is way too sweet. You can add a drop or two of food coloring if you wish to color your frosting. Mix in well.
12. **Assemble and frost cake:** First, using a large serrated knife, slice a thin layer off the tops of the cakes to create a flat surface. Discard (or crumble over ice cream!). Place 1 cake layer on your cake stand or serving plate. Evenly cover the top with frosting. Top with 2nd layer and evenly cover the top with frosting. Finish with the third cake layer and spread the remaining frosting all over the top and sides.
13. **Frosting Cupcakes:** Put frosting into plastic storage bag and cut end off. Pipe a swirl of icing, as much as you desire, onto each cupcake. Alternatively you can use a piping bag and decorator tip if you wish.
14. Slice, serve, enjoy!

