

Treasure Barrel

Soft & Moist Funfetti Cake: Easy Baking Recipe

20 min Prep time	**35 min** Cook time	**55 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Funfetti Cake

- [ ] 2 1/2 cups cake flour, sifted
- [ ] 2 teaspoons baking powder
- [ ] 1/2 teaspoon salt
- [ ] 1 cup unsalted butter, at room temperature
- [ ] 1 1/2 cups granulated sugar
- [ ] 4 large egg whites, at room temperature
- [ ] 1 teaspoon pure vanilla extract
- [ ] 1/2 teaspoon almond extract
- [ ] 1 cup buttermilk, at room temperature
- [ ] 1/2 cup rainbow sprinkles (jimmies)

For the Vanilla Buttercream

- [ ] 1 1/2 cups unsalted butter, softened
- [ ] 4 cups powdered sugar, sifted
- [ ] 1/4 cup heavy cream or milk
- [ ] 2 teaspoons pure vanilla extract
- [ ] 1/4 teaspoon salt
- [ ] Extra rainbow sprinkles for decorating

Instructions

1. First things first, let’s get our space ready. It’s like setting a stage for a tiny, sweet performance. Preheat your oven to 350°F (175°C) and gently grease and flour two 8-inch round cake pans. I like to trace the bottom of the pan on parchment paper, cut it out, and lay it inside for extra insurance—no one wants a beautiful cake to stick, right? In a medium bowl, whisk together your dry ingredients: the cake flour, baking powder, and salt. Just give them a gentle stir to get them acquainted. This step feels so foundational, so full of possibility, much like prepping the pan for moist banana bread.

2. Now for the magic. In the bowl of your stand mixer, or with a hand mixer if that's your tool of choice, cream the softened butter and sugar together until it's light, fluffy, and a pale, buttery yellow. This can take a good 3-4 minutes, so be patient with it; you’re whipping air into the very soul of the cake. Scrape down the sides of the bowl once or twice. Next, add the egg whites one at a time, letting each one fully incorporate before adding the next. Then, pour in the vanilla and almond extracts. The whole kitchen will start to smell like a candy shop, honestly, it’s just dreamy.

3. This next part is a bit of a dance. You'll be alternating between adding the dry ingredients and the buttermilk to the creamed butter mixture. Start and end with the dry ingredients—I usually do it in three additions of flour and two of buttermilk. Mix on low speed *just* until the batter comes together. Ugh, please don't overmix! It’s the number one secret to a tender crumb, a lesson I learned the hard way when perfecting my best moist banana bread. Finally, with a spatula, gently, gently fold in those gorgeous sprinkles. You want to distribute them evenly without stirring so much that their colors start to bleed into the batter.

4 Okay, time to bake. Divide the batter evenly between your prepared pans and smooth the tops with your spatula. Pop them into the preheated oven and bake for about 30-35 minutes. You'll know they're done when a wooden skewer inserted into the center comes out with just a few moist crumbs attached. Let them cool in the pans for about 10 minutes before you carefully turn them out onto a wire rack to cool completely. And I mean *completely*—frosting a warm cake is a recipe for a soupy, sliding disaster. While they cool, you can whip up the buttercream frosting. Once the cakes are cool, frost and decorate your heart out!

Nutrition per serving

480 kcal	4 g	60 g	25 g
Calories	Protein	Carbs	Fat

Tips & notes

- Room temperature ingredients are non-negotiable for this recipe. They emulsify so much better, which results in a smoother batter and a more uniform, tender crumb. So, please, take the time to set your butter, egg whites, and buttermilk out on the counter for at least 30-60 minutes before you begin. It's a small step that makes a huge difference, I promise.
- Be very gentle when you fold in the sprinkles. The goal is to distribute them with as few strokes as possible. If you stir too vigorously, their colors can streak and bleed into the batter, which can make the cake look a bit muddy instead of bright and confetti-like. Think gentle, sweeping motions from the bottom of the bowl up to the top.
- Don't be afraid to really whip your buttercream. After all the ingredients are combined, turn the mixer up to medium-high and let it go for a full 5 minutes. This makes the frosting incredibly light, fluffy, and easier to spread. It also helps to lighten the color and mellow out the sweetness. This technique is as crucial here as it is for a foolproof banana bread recipe.