



Confetti cake

30'

Hands on

30'

Cook Time

10-12

Portion(s)

1

Difficulty



Method

For the cake

- Preheat the oven to 180* C (350* F) set to fan.
- Grease and flour 2 round 20 cm cake pans. Line the bottom with a sheet of parchment paper brushed with olive oil.
- In a mixer, use the whisk attachment and beat the butter and sugar for 5-6 minutes, until light and fluffy.
- Add the egg whites, in small batches, waiting for each addition to be completely incorporated into the mixture before adding the next.
- Add the vanilla and vegetable oil and beat to until fluffy.
- Sift the flour, baking powder and salt into a [bowl](#) and stir with a spoon.
- Start adding the flour mixture and milk to the mixer in batches, starting and ending with the flour. Again, wait for each batch of ingredients to be completely incorporated into the mixture before adding the next.
- When the mixture is completely combined, add the [confetti sprinkles](#) and gently mix with a spatula to distribute.
- Divide the batter into the 2 cake pans. Sprinkle with extra confetti sprinkles.
- Bake for 25 minutes or until you insert a toothpick into the cake and it comes out dry and clean.

For the buttercream

- Beat the sugar and butter in a mixer on high speed until they become a light and fluffy cream.
- Add the vanilla and salt.
- Assemble the cake by spreading some of the buttercream between the two layers of cake.
- Spread the remaining buttercream over the top and sides.
- Sprinkle with extra confetti sprinkles!

Ingredients

For the cake

- 250 g butter, at room temperature
- 300 g granulated sugar
- 4 egg whites, from large eggs
- 1 tablespoon vanilla extract
- 6 tablespoons vegetable oil
- 300 g all-purpose flour
- 2 ¼ teaspoons baking powder
- ¾ teaspoon salt
- 250 g milk
- 120 g [confetti sprinkles](#) + 1 tablespoon extra

For the buttercream

- 500 g butter, at room temperature
- 300 g icing sugar
- 2 teaspoons vanilla extract
- pinch of salt

Διατροφικός πίνακας

Nutrition information per portion

869 Calories (kcal)	59.0 Total Fat (g)	34.0 Saturated Fat (g)	79.0 Total Carbs (g)
43%	84%	170 %	30%
60.0 Sugars (g)	5.0 Protein (g)	1.0 Fibre (g)	0.72 Sodium (g)
67%	10%	4%	12%