



## The Confetti Cake

*You cannot take this cake too seriously, and yet the carefully orchestrated parts of this recipe make it work. For example, the recipe for the cake is a sturdy white batter in which the sprinkles suspend and don't fall to the bottom of the pan. Use whatever sprinkles you like - 1/2 cup for the cake and more for garnish. In the end, this cake seems wonderfully whimsical, spur of the moment, or of the moment, and is the most popular birthday cake since the 1990s.*

Makes 12 servings

Prep: 30 to 35 minutes

Bake: 25 to 30 minutes

### **Cake:**

Vegetable cooking spray or shortening, for greasing the pans

All-purpose flour, for dusting the pans

1 package (15.25 to 16.25 ounces) white cake mix

1/2 cup all-purpose flour, divided use

1/4 cup sugar

12 tablespoons (1 1/2 sticks) unsalted butter, at room temperature

1 1/4 cups whole milk or coconut milk

3 large eggs

1/2 cup sprinkles

### **Cream Cheese Frosting:**

4 ounces cream cheese, at room temperature

8 tablespoons (1 stick) unsalted butter, at room temperature

2 to 2 1/2 cups confectioners' sugar

1 tablespoon whole milk or coconut milk

1 teaspoon vanilla

**Garnish:**

1/4 cup sprinkles for the top of the cake

1. Place a rack in the center of the oven, and heat the oven to 350 degrees F.
2. Grease and flour two 9-inch round cake pans. Set the pans aside.
3. Place the cake mix in a large mixing bowl. Measure out 1 tablespoon of the flour, and place in a small bowl. Add the remaining flour, along with the sugar, to the cake mix, and stir to combine. Add the butter, milk, and eggs. Beat with an electric mixer on low speed until blended, 30 seconds. Stop the machine, and scrape down the side of the bowl with a rubber spatula. Increase the mixer speed to medium and beat for 1 minute longer. The batter should be well blended.
4. Pour the 1/2 cup sprinkles into the small bowl with the tablespoon of flour. Toss with your fingers or a spoon to coat the sprinkles with flour and fold them into the batter. Divide the batter evenly between the two pans, smoothing it out with a rubber spatula. Place the pans in the oven.
5. Bake the cakes until they spring back when pressed with a finger and are lightly golden brown, 25 to 30 minutes. Remove the cakes from the oven, and place them on wire racks to cool for 10 to 15 minutes. Run a dinner knife around the edge of each layer and invert each onto a rack, then invert them again onto another rack so that the cakes are right side up. Allow the cakes to cool completely, 20 minutes longer.
6. Make the frosting. Place the cream cheese and butter in a large mixing bowl and beat with an electric mixer on low until combined. Add the confectioners' sugar, milk, and vanilla, and blend on medium until creamy.
7. To assemble the cake (without sprinkles on the side) place one cake layer, right side up, on a serving plate and spread 1 cup of the frosting over the top. Place the second layer, right side up, on top of the first. Spread another cup of the frosting over the top. Frost the sides of the cake with the remaining frosting. Garnish the top with the 1/4 cup sprinkles. Slice and serve.