

Funfetti Birthday Cake | bites out of life

Inspiration from [The Kitchn](#)

Cake recipe from Cook's Illustrated, by way of [Epicurious](#)

Cream Cheese Frosting recipe adapted from [Martha Stewart](#)

For the cake layers:

- 1 cup whole milk, at room temperature
- 6 large egg whites (3/4 cup), at room temperature
- 2 teaspoons almond extract
- 1 teaspoon vanilla extract
- 2-1/4 cups cake flour
- 1-3/4 cups granulated sugar
- 4 teaspoons baking powder
- 1 teaspoon table salt
- 12 tablespoons unsalted butter (1-1/2 sticks), softened but still cool
- 1/2 cup multicolored sprinkles



- 1) Preheat the oven to 350°F. Butter and flour two 9-inch round nonstick cake pans and set aside.
- 2) Mix the milk, eggs and extracts in a medium-sized bowl with a fork until well blended.
- 3) Using an electric mixer on slow speed, mix the cake flour, sugar, baking powder and salt in a large bowl. Add the butter and continue beating at slow speed until the mixture is crumbly and sand-like, with no powdery streaks remaining.
- 4) Add all but a 1/2 cup of the milk mixture to the crumbs and beat on high speed for 1-1/2 minutes. Add the remaining 1/2 cup of milk and beat for 30 seconds more. Scrape down the sides of the bowl and then beat 20 seconds longer. Fold in the sprinkles.
- 5) Divide the batter evenly between the two prepared cake pans and using a rubber spatula, spread the batter to pan walls and smooth tops. Bake until a toothpick inserted in the center comes out clean, 23 to 25 minutes
- 6) Let the cakes rest in pans for 5 minutes. Lay out two long pieces of plastic wrap on the counter, then loosen the cake from sides of the pans with a knife, if necessary, and invert onto the plastic. Let cool for 30 minutes, then triple-wrap in plastic and freeze for at least 2 hours, or overnight.

For the frosting:

- 1 pound cream cheese (2 8-ounce packages), softened
- 1 cup butter (2 sticks), at room temperature
- 1 cup powdered sugar, sifted*
- 1 teaspoon vanilla extract

*This makes for a very tangy, lightly sweetened frosting. If you like your frosting on the saccharine side, you may want to increase the sugar, by an entire cup if necessary.

1) Using an electric mixer, beat together the cream cheese and butter on medium speed until light and fluffy. Add in the powdered sugar and vanilla extract, and beat until smooth and well combined.

Assemble the cake:

- 1) Unwrap one of the cake layers and place on a cake plate. Lay a thick layer of frosting on top, then carefully place the second layer on top of the frosting.
- 2) Frost the top and sides of the cake carefully. (It's easiest to do this by starting with a thin layer of frosting, to catch any crumbs, and then, with a clean spatula, applying a thicker final layer of frosting.)
- 3) Decorate with sprinkles and serve.

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