



Funfetti Sprinkle Cake

12 - 16 servings

Medium

up to 150 Min.



- 1 Preheat your oven to 180°C/160°C fan oven/gas mark 4. Grease and line 3x 8inch round cake tins.
- 2 Place your softened butter and sugar into a bowl and beat with an electric mixer until light in colour and fluffy in texture.
- 3 In a jug, beat together your eggs, Vanilla Paste and milk then add to the butter and sugar along with the flour and Baking Powder.
- 4 Mix together until well combined.
- 5 Divide your cake batter between your three prepared tins, place in the oven and bake for 30-35 minutes until cooked. To test if the cakes are cooked, insert a skewer into the centre of the cake and if it comes out clean then the cake is ready.
- 6 Place the cooked cakes onto a cooling rack and cool in the tins for 15 minutes then remove from the tins to cool fully.

Ingredients:

For the Cake:

400 g Unsalted Butter , Softened
500 g Caster Sugar
6 Eggs , 6 Large Eggs
200 ml Whole Milk
10 g Dr. Oetker Madagascan
Vanilla Paste
500 g Self-Raising Flour
5 g Dr. Oetker Baking Powder
800 g Dr. Oetker Vanilla
Buttercream Style Icing
100 g Dr. Oetker Unicorn Confetti
Sprinkles

For the Marshmallow Fluff Drip:

100 g Pink Mini Marshmallows
30 g Golden Syrup
30 g Unsalted Butter
Dr. Oetker Pink Extra Strong Food
Colour Gel



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- 7** Once the cakes are cool, take your first layer and place on a cake board or plate. Using 400g of the buttercream, take a little and spread onto the first layer of the cake, then add the second, spreading a thin layer of the butter cream then finish with your top layer. Crumb coat the cake with the rest of the buttercream by spreading the buttercream first over the top of the cake and then down the sides giving the cake a thin coating of the buttercream and smooth with a pallet knife.
- 8** Take the remaining 400g of the butter cream, reserving 100g in a piping bag. Put your 300g of buttercream in a bowl and stir in 2/3 of the jar of Unicorn Confetti Sprinkles to create the funfetti buttercream. Cover the cake with the funfetti buttercream smoothing the sides and top with a palette knife.
- 9** To make the marshmallow fluff drip, put your marshmallows, butter and golden syrup in a heatproof bowl and place over a pan of barely simmering water to melt.
- 10** Stir the marshmallow mix until it all the ingredients have melted and combined to form a smooth paste. Add a couple of drops of the pink food colour gel and stir in to create a bright pink colour.
- 11** Place the marshmallow fluff into a piping bag and snip off the end to create a hole about 0.5cm wide to pipe through. Allow to cool slightly for about 5 minutes until it is still warm to the touch.
- 12** Pipe the marshmallow fluff around the edge of the top of the cake in 1cm blobs which should then slowly drip down the sides of the cake. Once there are drips all around the sides of the cake, fill in the rest of the top of the cake with the remaining marshmallow fluff.
- 13** Take your reserved buttercream in the piping bag and snip off the end to create a hole about 2cm wide to pipe through.
- 14** Pipe buttercream kisses around the edge of the top of the cake - holding the piping bag upright and squeezing to create a round shape about 3cm wide, then pull away the piping bag to create a nice peak.
- 15** To finish the cake, sprinkle the top with the remaining unicorn confetti.

