

Birthday Cake (Funfetti Layer Cake)



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Moist vanilla sponge studded with funfetti rainbow sprinkles. Filled with a juicy strawberry jam and layered with a creamy vanilla buttercream it's classic and fun perfect for celebrations.

Ingredients

Sponge

- 360g self rising flour
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 200g light brown sugar
- 360ml dairy free milk
- 1 tsp apple cider vinegar
- 100g dairy free yoghurt
- 100g oil (vegetable or light olive oil)
- 2 tsp vanilla bean extract
- 150g rainbow sprinkles

Strawberry Jam

- 100g strawberry jam, homemade or store-bought

Buttercream

- 400g dairy free butter, room temp
- 600g powdered sugar

Instructions

1. Preheat the oven to 170 C Fan.
2. Line and lightly grease 3 x 6 inch pans.
3. Mix together milk and vinegar then add in the remaining wet ingredients.
4. Using a sieve, sift in the dry ingredients then fold through the rainbow sprinkles.
5. Gently mix until JUST combined - there may be some small lumps but that is fine! Overmixing may cause the cake to be dense and not rise.
6. Pour the batter into the tin and then bake for 25-30 mins, or until golden and a toothpick inserted into the centre comes out clean and the sponge springs back when touched in the middle.
7. Whilst the sponge is cooling, make the buttercream.
8. In the bowl of a stand mixer, cream the butter on med-high until light and fluffy (about 5 minutes), scraping down the bowl and paddle a few times in between. Add the powdered sugar bit by bit, scraping down the bowl, and paddle between intervals. Add in the vanilla extract and milk then mix on low until fully incorporated.
9. Assemble the cake by layering the buttercream and the jam.

- 2 tbsp dairy free milk, room temp
- 2 tsp vanilla bean extract

Notes

All ingredients at room temp unless otherwise stated.

