

CONFETTICAKE WITH RANUNCULUS BUTTERCREAM PAINTING

(cake from [Sally's Baking Addiction](#), buttercream and tutorial for cake painting from [MyCakeSchool](#))

for the cake:

207g cake flour (1 + 3/4 cup)
3/4 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
113g unsalted butter, softened to room temperature (1/2 cup)
200g granulated sugar (1 cup)
3 large egg whites, at room temperature
120g full-fat sour cream, at room temperature (1/2 cup)
2 teaspoons pure vanilla extract
120ml whole milk, at room temperature (1/2 cup)
1/2 cup rainbow sprinkles

for the buttercream:

910g confectioners' sugar (2 pounds)
113 g unsalted butter softened (1/2 cup)
286 g solid vegetable shortening such as Crisco (1 + 1/2 cup)
2 Tablespoons clear vanilla extract
¼ cup milk 57 g full-fat milk (1/4 cup)
½ teaspoon salt to cut the sweetness

Heat the oven to 350°F. Grease three 6-inch cake pans, line with parchment paper rounds, then grease the parchment paper. Whisk the cake flour, baking powder, baking soda, and salt together. Set aside.

Using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the butter and sugar together on high speed until smooth and creamy, about 3 minutes. Beat in the egg whites on high speed until combined, about 2 minutes, then beat in the sour cream and vanilla extract. Scrape down the sides and up the bottom of the bowl as needed.

With the mixer on low speed, add the dry ingredients just until combined. With the mixer still running on low, pour in the milk and mix just until combined. Gently fold in the sprinkles. The batter will be slightly thick. Pour batter evenly into cake pans. Bake for around 18–21 minutes or until the cakes are baked through. To test for doneness, insert a toothpick into the center of the cake. If it comes out clean, it's done. Allow cakes to cool completely in the pans set on a wire rack.

Make the buttercream: Cream butter, shortening, salt and extracts until creamy and smooth. Add powdered sugar and milk. Mix thoroughly on medium speed for approximately 8 minutes. For the last two minutes decrease the mixing speed to very slow until creamy and smooth. Scrape the sides of the bowl occasionally during the mixing process. Frost the cake fully with white frosting, make portions of buttercream with the colors needed, and follow the instructions on the video to decorate the cake.