

Best Funfetti Cake Recipe

Prep & Bake Time:

- **Prep time:** 25 minutes
- **Bake time:** 30–35 minutes
- **Cooling & frosting time:** 45 minutes
- **Total time:** 1 hour 40 minutes

Yield:

3-layer 8-inch cake (serves 12–14)

Ingredients

For the Cake:

- Cake flour (low protein) – **360 g / 3 cups**
- Baking powder – **10 g / 2 tsp**
- Salt – **3 g / ½ tsp**
- Unsalted butter (room temp) – **226 g / 1 cup**
- Neutral oil – **60 ml / ¼ cup**
- Sugar – **350 g / 1 ¾ cup**
- Egg whites – **180 g / 6 large**
- Clear imitation vanilla – **15 ml / 1 Tbsp**
- Buttermilk – **360 ml / 1 ½ cup**
- Light corn syrup – **30 g / 2 Tbsp**
- Rainbow jimmies – **90 g / ¾ cup**

For Vanilla Cloud Buttercream:

- Unsalted butter – **340 g (1 ½ cups)**
- Powdered sugar (sifted) – **450 g (3 ¾ cups)**
- Heavy cream – **60 ml (¼ cup)**
- Clear vanilla – **2 tsp**
- Pinch of salt

Step-by-Step Instructions

1. **Prep:** Grease and line three 8-inch pans. Preheat oven to 350 °F (175 °C).
2. **Mix Dry:** Whisk flour, baking powder, and salt.
3. **Cream Butter & Sugar:** Beat until fluffy (3–4 min).
4. **Add Wet:** Mix in oil, egg whites, and vanilla.
5. **Alternate:** Add dry mix and buttermilk in thirds, starting and ending with dry.
6. **Add Sprinkles:** Gently fold in jimmies. Don't overmix.
7. **Bake:** Divide batter, bake 28–32 min, rotate halfway.
8. **Cool:** Rest 10 min, then invert and cool completely.
9. **Frost:** Whip buttercream until airy and spread over cooled layers.

 Healthy Swaps

Ingredient	Swap	Benefit
Butter	¾ butter + ¼ Greek yogurt	Adds protein & reduces saturated fat
Sugar	75 g erythritol + 275 g sugar	Cuts calories with mild aftertaste
Oil	Applesauce (1:1)	Lowers fat, adds fiber
Buttermilk	Oat milk + vinegar	Dairy-free option
Corn syrup	Honey	Adds antioxidants & floral notes
Artificial sprinkles	Vegetable dye jimmies	No synthetic colors

 Healthy Benefits

1. **Egg whites** provide clean protein without cholesterol.
2. **Buttermilk** adds calcium and improves texture without heavy cream.
3. **Oil-butter mix** keeps the cake soft while using less fat overall.
4. **Natural sprinkles** eliminate artificial dye sensitivities.
5. **Greek yogurt swap** boosts gut-friendly probiotics.

 Nutrition Facts (Per Slice – 1/12 of cake)

- **Calories:** 495
- **Carbohydrates:** 72 g
- **Sugar:** 52 g
- **Protein:** 5 g
- **Fat:** 22 g
- **Saturated fat:** 12 g
- **Fiber:** 0.5 g
- **Sodium:** 190 mg

 Pro Tips

- **Weigh eggs:** Aim for exactly 180 g for perfect structure.
- **Flash-chill:** Wrap warm layers and freeze for 30 min to trap moisture.
- **Clear vanilla:** Keeps the crumb white and nostalgic in flavor.
- **Measure by weight, not cups:** Precision ensures even crumb.
- **Salt flakes:** Sprinkle lightly on frosting to balance sweetness.

Variations

- **Chocolate Funfetti:** Replace ½ cup flour with cocoa powder.
- **Strawberry Funfetti:** Swap 120 g strawberry purée for equal buttermilk.
- **Vegan Funfetti:** Use flax eggs + oat milk.
- **Lemon Burst:** Add 1 Tbsp lemon zest + 1 tsp lemon extract, inspired by our [Best Lemon Chiffon Cake](#).

Final Thought

This **best Funfetti cake recipe** proves joy is baked in layers. With its cloud-soft crumb and nostalgic flavor, it's a slice of happiness for every celebration, whether it's a quiet Tuesday or a full-blown birthday bash.