



Makes: 8-10 servings

Prep Time: 20 minutes Bake Time: 35 minutes

Total Time: 55 minutes

Ingredients

- 3/4 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 1/3 cup firmly packed light brown sugar
- 1 large egg, room temperature
- 1 large egg yolk, room temperature
- 1 & 1/2 tsp vanilla extract
- 1/2 tsp almond extract
- 1 & 1/2 cups unbleached cake flour (188 grams)
- 1 tsp kosher salt
- 1/4 tsp baking powder
- 1/3 cup buttermilk, room temperature
- 1/3 cup plus 1 tbsp patriotic or rainbow sprinkles, divided
- Vanilla-Almond Buttercream (recipe follows)

Instructions

Preheat oven to 325°F. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium-low speed just until combined. Increase mixer speed to medium; beat until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg and egg yolk, one at a time, beating well after each addition. Beat in extracts.

In a large bowl, whisk together flour, salt, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Gently fold in 1/3 cup sprinkles.

Spray a tall-sided 10-inch fluted round removable-bottom tart pan with baking spray with flour. Spoon batter into prepared pan, smoothing top with a small offset spatula. Sprinkle remaining 1 tablespoon sprinkles on top.

Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pan for 10 minutes. Carefully remove sides of pan; let cool completely on pan base on a wire rack.

Place cake on a serving plate. Spoon Vanilla-Almond Buttercream into a pastry bag fitted with a coupler; pipe buttercream on top of cooled cake using assorted small piping tips (Wilton No. 10, Wilton No. 21, Wilton No. 199). Garnish with sprinkles, if desired.

Vanilla-Almond Buttercream:

Ingredients

- 6 tablespoons unsalted butter, softened
- 1/4 tsp kosher salt
- 1 & 1/2 cups confectioners' sugar
- 1 & 1/2 tbsp heavy whipping cream
- 1/4 tsp vanilla extract
- 1/4 tsp almond extract

Instructions

In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until creamy, about 1 minute, stopping to scrape sides of bowl.

With mixer on low speed, gradually add confectioners' sugar alternately with cream, beginning and ending with confectioners' sugar, beating just until combined. Beat in extracts.

Increase mixer speed to medium; beat until light and fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Use immediately.

Recipe by Bake from Scratch