



# Fabulous Funfetti Sheet Cake

Makes: 20 servings

Prep Time: 30 minutes Bake Time: 20 minutes

Total Time: 50 minutes plus cooling time 30 minutes

## Ingredients

### For the Cake:

- 1 cup unsalted butter, cubed
- 1 cup water
- 1/2 cup buttermilk
- 2 cups sugar
- 2 large eggs
- 2 tsp vanilla extract
- 1/8 tsp almond extract
- 1 tsp baking powder
- 3/4 tsp salt
- 1/4 tsp baking soda
- 2 cups all-purpose flour
- 3/4 cup multi-colored jimmies or quins (not nonpareils)

### For the Icing:

- 1/2 cup unsalted butter, cubed
- 4-6 tbsp half & half or heavy cream
- 1 tsp vanilla extract
- 1/4 tsp almond extract
- 3 cups powdered sugar
- 2-6 drops food coloring, optional

## Instructions

### For the Cake:

Preheat oven to 375°F. Spray a 10x15 jelly roll pan or a sheet pan generously with baking spray and rub with a paper towel to coat all surfaces. Set aside.

In a medium-large microwave-safe bowl, combine the cubed butter and water. Microwave on high for 2 minutes. Most of the butter should be melted. Remove from the microwave and stir until butter is completely melted. Add the buttermilk and sugar, then whisk until well combined. Add the eggs and whisk again.

Add the vanilla and almond extracts, baking powder, baking soda and salt, and stir to combine.

Add flour and whisk until smooth and lump free. It will seem lumpy at first, but keep stirring. It will get nice and smooth. Fold in the sprinkles. Transfer to the prepared pan. Bake until golden brown and a toothpick inserted in center comes out clean, 18-25 minutes.

Cool on a wire rack for 30 minutes before icing.

### For the Icing:

While the cake is cooling, make the icing. Place the butter in a medium-large microwave-safe bowl. Microwave on high power for 1 minute or until the butter is melted. Remove from the microwave and add the vanilla and almond extracts, 4 tablespoons of the half and half and all of powdered sugar. Stir until well combined. Add more half and half, if necessary, to make a smooth, spreadable icing.

Add the food coloring, one drop at a time, stirring well after each addition, until the desired color is achieved (I usually end up using 4-5 drops.)

Transfer the icing to the center of the cake and spread to the edges (an offset or angled cake spatula works well for this). While the icing is still wet, use the back of a small spoon to make pretty swirls, if desired. Sprinkle with nonpareils, jimmies or cake decorating quins in the color(s) of your choice. Allow the cake to cool and enjoy!

*Recipe from The Cafe Sucre Farine*