

A Recipe From *tikkido*

Funfetti Cake

<https://tikkido.com/blog/funfetti-cake-recipe>

Funfetti Cake Ingredients

- 1/2 cup butter
- 1/2 cup shortening (like crisco)
- 2 cups sugar
- 3/4 cup egg whites
- 1 Tablespoon vegetable oil
- 1 teaspoon vanilla
- 1 Tablespoon white vinegar PLUS enough milk to bring the volume to 1 cup
- 2 3/4 cups flour
- 2 1/4 teaspoon baking powder
- 3/4 teaspoon salt
- 3/4 cup sprinkles

Instructions

1. Cream butter, shortening, and sugar.
2. Add egg whites, 1/4 of a cup at a time and beat well after each addition. Add the vegetable oil and vanilla and beat once more.
3. Combine flour, baking powder, and salt in a separate bowl.
4. Add the dry mixture and the vinegar and milk mixture to the mixer, alternating between adding a quarter of the dry mixture, then the wet ingredients, then the dry again, etc.
5. When the batter is completely mixed, fold in the sprinkles (the long, skinny kind sometimes called jimmies, NOT the small, round ball kind called nonpareils or hundreds and thousands).
6. Divide batter between two prepared 8" round cake pans (either lined on the bottom with parchment paper or buttered and floured) and bake at 350 degrees Fahrenheit for approximately 35 minutes, until a test skewer comes out of the center of the cake clean.

