

## PERFECT (VEGAN adapted) **YELLOW CAKE with VANILLA BUTTERCREAM FROSTING** ~ with Funfetti adaptations for a more festive cake

NOTE: If you want a gluten-free cake, see the [lemon cake recipe](#) on my blog (it can be made vanilla instead of lemon, if you prefer). However, if gluten is well-tolerated, this is the recipe I use for basic yellow/vanilla cake:

4 cups sifted cake flour

2 cups sugar

5 tsp baking powder

2 sticks butter (or non-dairy margarine like Earth Balance Soy Free Buttery Sticks), room temperature

1 tsp salt ONLY if using real butter (Earth Balance margarine is already quite salty)

1 ⅓ cups milk or non-dairy milk, with 1 tsp apple cider vinegar stirred in, room temperature

1 Tbsp vanilla extract

3 eggs plus one egg yolk, room temperature, cracked into a large pourable measuring cup (or substitute: whisk together 3T aquafaba, 3T pumpkin, 4T warm water, 3 tsp Ener-G or Namaste Egg Replacer (generally 1 tsp per WHOLE egg) AND 1 tsp. Apple cider vinegar)

Preheat oven 350 degrees, spray two 9" round pans, line bottoms with parchment paper and spray again. Set aside.

Mix dry ingredients in mixer, cut in butter, beat until crumbly, stir in milk and vanilla, beat on high and scrape down bowl until smooth. Add eggs one at a time (or substitute) until blended. Beat on high for 30 seconds. Divide into pans and bake for 23 to 30 minutes, until toothpick inserted into center comes out clean. Cool in pans for 5 minutes, then turn out onto wire racks to cool fully. Level cakes if necessary prior to frosting.

**Frosting** ~ Beat together:

2 sticks butter or non-dairy margarine (like Country Crock plant butter or Fleischmann margarine)

½ cup Spectrum organic vegetable shortening

A pinch of salt ONLY if using real butter

4 to 5 cups powdered sugar

2 tsp. Vanilla extract

For FUNFETTI cake, ADD one egg yolk and a tablespoon of pumpkin puree or applesauce to the batter (for egg-free, add two tablespoons of pumpkin puree or applesauce). AFTER batter is mixed, remove bowl from mixer. Add  $\frac{3}{4}$  CUP RAINBOW JIMMIES (large sprinkles, not small) and very gently stir the batter with a rubber spatula just enough to evenly distribute the jimmies throughout the batter. The sprinkles' colors will start to bleed eventually, so you want to do this step last and very gently. Immediately pour into pans and bake according to directions above. Garnish frosted cake with more jimmies/sprinkles.