

## THE WAY THE COOKIE CRUMBLES



### **Confetti Cake** (from Cook's Country)

12-16 servings

Cook's Country recommends pulsing a portion of the sprinkles in the food processor, but I've never bothered. I filled the cake with raspberry filling and topped with cream cheese frosting.

6 large egg whites, room temperature  
⅔ cup whole milk, room temperature  
2 teaspoons vanilla extract  
3 cups (12 ounces) cake flour  
1½ (10 ounces) cups sugar  
4 teaspoons baking powder  
1 teaspoon salt  
16 tablespoons unsalted butter, cut into 16 pieces, softened  
¾ cup rainbow sprinkles

1. Adjust an oven rack to the middle position and heat the oven to 350 degrees. Butter three 8-inch round cake pans with baking spray (or grease and flour the pans). Line with parchment or waxed paper and grease the paper.
2. Using an electric mixer fitted with a paddle attachment (or in a large bowl if using a handheld mixer), mix together the flour, sugar, baking powder, and salt on low speed for about 30 seconds. With the mixer running, add the butter, one piece at a time, until it is incorporated and the mixture looks like moist crumbs. Add all but ½ cup of the milk mixture to the crumbs and beat at medium speed (or high speed if using handheld mixer) for 1½ minutes. Add the remaining ½ cup of the milk mixture and beat 30 seconds more. Stop the mixer and scrape the sides of bowl. Add the sprinkles, return the mixer to medium speed (or high for a handheld mixer) and beat 20 seconds longer.
3. Divide the batter evenly between the prepared pans. Bake for 21 to 25 minutes, or until a cake tester or wooden toothpick inserted into the center of a cake comes out clean. Allow the layers to cool in the pans for 5 to 10 minutes. Invert and turn out the cakes onto wire racks; peel off the paper liners. Let stand until completely cooled before assembling the cake, at least one hour.