

VANILLA BEAN FUNFETTI CAKE

INGREDIENTS:

- 2 sticks unsalted butter, softened to room temperature
- 1 3/4 cups granulated sugar
- 4 large eggs
- 1 cup milk
- 1 T vanilla extract
- 1/2 vanilla bean, seeds scraped out
- 2 3/4 cups all-purpose flour
- 1 1/2 t baking powder
- 1/2 t salt
- heaping 1/4 cup sprinkles AKA jimmies + more for topping
- whipped vanilla bean buttercream frosting (recipe below)

DIRECTIONS:

1. Preheat oven to 350°F. Spray two 8-inch round baking pans with cooking spray and line the bottoms with parchment paper or nonstick foil. Spray again.
2. In a stand mixer fitted with the paddle attachment or with an electric hand mixer, cream the butter and sugar on medium speed for 3-5 minutes or until light and fluffy. Scrape the sides of the bowl with a rubber spatula to ensure that everything is well mixed. Add the eggs one at a time, beating for one minute after each addition.
3. In a small bowl whisk together the flour, baking powder, and salt. In a separate bowl combine the milk, vanilla extract and vanilla seeds.
4. With the mixer on low speed, alternate adding the flour mixture and the milk mixture in three batches. Start and end with the flour mixture. When the batter is just combined, shut off the mixer and thoroughly incorporate the dough with a rubber spatula. Stir in sprinkles. Divide batter between two cake pans.
5. Bake for 35-40 minutes*, or until a pale golden color, and a skewer inserted into the center of the cakes come out clean. (For cupcakes bake for 25-30 minutes.) Let the cakes cool in the pans for 15 minutes before inverting onto a wire rack to cool. Frost and sprinkle only when completely cool. Note: I placed the cakes on the wire rack in the freezer for 30 minutes before assembling, and it worked fabulously. OR wrap each cooled cake layer in plastic wrap and refrigerate over night to ice the following day.

WHIPPED VANILLA BEAN FROSTING

INGREDIENTS:

- 1 1/2 cup milk
- 1/4 cup + 2 T sifted all-purpose flour
- 1 vanilla bean, seeds scraped out, reserving beans
- 3 sticks unsalted butter, softened
- 1 1/2 cup granulated sugar

DIRECTIONS:

1. In a small saucepan, combine 1/2 cup milk with the flour and vanilla seeds. Whisk together until there are no lumps. Over medium heat, slowly add the remaining cup of milk, whisking constantly and cooking until the mixture barely comes to a boil. Reduce the heat to low and continue whisking until the mixture starts to thicken slightly. Immediately remove the pan from heat and keep stirring, it will continue to cook a minute or two on its own. Add the vanilla bean pod and set aside to cool to room temperature, steeping with the whole vanilla beans in the mixture. Refrigerate for a few minutes until cooled to room temperature. Pass the mixture through a fine mesh strainer to get the vanilla bean pods out and to keep any lumps from being in the mixture. Set aside.
2. Cream the butter on medium speed, 3-5 minutes, with an electric mixer until soft, about 30 seconds. Add the sugar and beat on high speed until light and fluffy, 5-7 minutes, stopping the mixer now and then to scrape down the sides of the bowl and then resume beating.
3. With the mixer on low speed, slowly pour the milk mixture into the butter and sugar mixture. Increase the speed to medium and beat until the frosting is light and fluffy, about 3-5 minutes. Frost your cake.