

Festival Easy Cake Recipes: Viral Party Cakes

Get ready to be the star of the party with this incredible **Festival Easy Cake Recipe**. This Funfetti Cake, also known as a Confetti Cake, is the literal definition of a party in cake form. It's a moist, tender vanilla cake absolutely packed with colorful sprinkles, then covered in a sweet, creamy vanilla buttercream. This isn't just a cake; it's a centerpiece, a mood-lifter, and the ultimate viral party cake. We're focusing on this recipe because it's simple, reliable, and delivers that "wow" factor every single time, making it the perfect centerpiece for any celebration.

Why You'll Love This Recipe

Perfect for Any Occasion

This Funfetti Cake is the ultimate celebration cake. It's perfect for birthdays, graduations, holidays, or even just a Tuesday that needs a little brightening. The vibrant colors from the sprinkles make it instantly festive, and it's a guaranteed crowd-pleaser for both kids and adults. Because the base is a classic, high-quality vanilla cake, it appeals to nearly every palate. It's the kind of dessert that brings smiles before the first bite is even taken, making it a staple for your party-planning playbook.

Key Ingredient Highlights

The magic of this cake lies in its simplicity and the joy it sparks. The star, of course, is the **rainbow sprinkles** (jimmies), which are folded into the batter right at the end. These are essential for the "confetti" look. Paired with high-quality vanilla extract (not imitation), the flavor is pure and rich. Using full-fat buttermilk is another key; it reacts with the baking soda to create an incredibly tender, moist crumb that holds up to the frosting.

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Easy Funfetti Party Cake (Festival Cake)



Aaron recipes

A moist, tender vanilla cake loaded with colorful sprinkles, topped with a sweet buttercream frosting. This is one of the best festival easy cake recipes for a celebration.

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Prep Time 20 minutes mins

Cook Time 30 minutes mins

Total Time 50 minutes mins

Course Dessert

Cuisine American

Servings 12 servings
Calories 410 kcal

Equipment

- Two 9-inch round cake pans
- Electric mixer (stand or hand)
- Mixing bowls
- Wire rack

Ingredients

- 2 1/2 cups All-purpose flour
- 2 cups Granulated sugar
- 3 tsp Baking powder
- 1 tsp Salt
- 1/2 cup Unsalted butter, room temperature
- 1/2 cup Vegetable oil
- 4 Large eggs, room temperature
- 1 cup Whole milk, room temperature
- 2 tsp Vanilla extract
- 3/4 cup Rainbow sprinkles (jimmies), plus more for decorating
- 1 batch Vanilla Buttercream Frosting

Instructions

1. **Prep:** Preheat oven to 350°F (175°C). Grease and flour two 9-inch round cake pans, and line the bottoms with parchment paper.
2. **Whisk Dry Ingredients:** In a medium bowl, whisk together the all-purpose flour, granulated sugar, baking powder, and salt.
3. **Beat Wet Ingredients:** In a large bowl with an electric mixer, beat the room-temperature butter and vegetable oil until smooth. Add the eggs one at a time, beating well after each. Beat in the vanilla extract.
4. **Combine:** Add the dry ingredients to the wet ingredients in three additions, alternating with the milk (Dry, Milk, Dry, Milk, Dry). Mix on low speed only until just combined. Do not overmix.
5. **Fold in Sprinkles:** Using a rubber spatula, gently fold the 3/4 cup of rainbow jimmies into the batter. Be gentle to avoid color bleeding.
6. **Bake:** Divide the batter evenly between the two prepared pans. Bake for 30-35 minutes, or until the centers are set and a wooden skewer inserted into the center comes out clean.

7. **Cool:** Let the cakes cool in the pans on a wire rack for 10-15 minutes. Then, invert the cakes onto the wire rack, remove the parchment paper, and let them cool completely.
8. **Frost:** Once completely cool, frost the cake layers with vanilla buttercream. Decorate the top and sides with additional sprinkles.

Notes

Note on Sprinkles: Use “jimmies” (the long, thin sprinkles). Do not use nonpareils (the tiny balls) as their color will bleed excessively into the batter.

Room Temperature: Ensure eggs, milk, and butter are at room temperature for the moistest, most even crumb.

Keyword Festival Easy Cake Recipes, funfetti cake, Viral Party Cakes

Ingredient Highlights & Substitutions

Essential Ingredients

For the perfect Funfetti Cake, you'll need all-purpose flour, granulated sugar, baking powder, and salt for your dry ingredients. For the wet ingredients, high-quality unsalted butter (at room temperature), large eggs, buttermilk, and pure vanilla extract are crucial. And, of course, you cannot forget the **rainbow jimmies** (the long, thin sprinkles). Avoid using nonpareils (the tiny balls) in the batter, as their color will bleed and turn your cake a muddled gray.

Smart Substitutions

If you're in a pinch, you can make your own buttermilk by adding one tablespoon of lemon juice or white vinegar to one cup of whole milk and letting it sit for 5-10 minutes. For the sprinkles, if you only have nonpareils, save them for decorating the *outside* of the cake. For a gluten-free version, a high-quality 1-to-1 gluten-free baking flour blend (like Bob's Red Mill) can be substituted, though the texture may be slightly denser.

Step-by-Step Instructions

Prep Phase

First, preheat your oven to 350°F (175°C). You will need to grease and flour two 9-inch round cake pans, and line the bottoms with parchment paper for easy release. In a medium bowl, whisk together your flour, baking powder, and salt. In a separate large bowl or the bowl of a stand mixer, cream together the softened butter and sugar until light and fluffy, which usually takes about 3-5 minutes. This step is critical for a light cake texture.

Cooking Phase

Once the butter and sugar are creamed, add the eggs one at a time, beating well after each addition. Then, mix in the vanilla extract. Now, begin alternating your dry ingredients and the

buttermilk. Add about one-third of the flour mixture, then half of the buttermilk, repeating until all ingredients are just combined. Be careful not to overmix. Finally, gently fold in the rainbow sprinkles with a spatula. Divide the batter evenly between your prepared pans and bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.

Pro Tips for Perfect Results

Technique Secrets

The secret to a truly light and airy **Festival Easy Cake Recipe** is to not overmix the batter. Once you combine the wet and dry ingredients, mix only until the flour streaks disappear. Overmixing develops gluten, which leads to a dense, tough cake. Another tip is to ensure all your cold ingredients (eggs, buttermilk, butter) are at room temperature. This allows them to emulsify properly, creating a uniform, stable batter and a softer final crumb.

Common Mistakes to Avoid

The most common mistake is using the wrong sprinkles. As mentioned, nonpareils (the little balls) will bleed their color into the batter, resulting in a grayish, unappetizing cake. Stick to rainbow jimmies. Another error is overbaking. This cake is done when a toothpick comes out clean. Overbaking will dry out the cake, robbing it of its signature moistness. Finally, make sure your cake layers are *completely* cool before you attempt to frost them, or the buttercream will melt into a goopy mess.

Serving Ideas & Pairings

Presentation & Plating

This cake is already a visual star, so plating is simple. A generous layer of vanilla buttercream between the layers and all over the outside is classic. For that extra “viral party cake” look, gently press more rainbow sprinkles around the base of the cake or scatter them over the top. When serving, use a sharp, hot knife (run it under hot water and wipe dry) to get clean, beautiful slices that show off the colorful confetti interior.

Pairing Suggestions

This Funfetti Cake is sweet and celebratory, so it pairs perfectly with simple, classic beverages. A cold glass of milk is a nostalgic and delicious choice. For an adult party, it pairs wonderfully with a glass of sparkling Prosecco or Rosé; the bubbles cut through the richness of the buttercream. A simple cup of coffee or a scoop of vanilla bean ice cream also makes an excellent companion to this festive dessert.

Timing Breakdown

Step	Time	Notes
Prep	20 min	Greasing pans, mixing batter.
Cook	30 min	Baking time.
Cooling	60 min	Crucial for frosting.

Step	Time	Notes
Total	1 hr 50 min	Serves 12

Frequently Asked Questions

Can I make this cake in advance?

Yes, you can bake the cake layers a day ahead. Let them cool completely, then wrap them tightly in plastic wrap and store them at room temperature. You can also make the buttercream and store it in an airtight container in the refrigerator.

Why did my sprinkles bleed or disappear?

You likely used nonpareils or another type of “bleeding” sprinkle. For the batter, it’s essential to use high-quality rainbow “jimmies” (the long, waxy-coated ones) as they hold their color and shape much better during baking.

How do I get flat cake layers for easy stacking?

If your cakes come out with a dome, you can use a long, serrated knife to carefully level the tops before frosting. Alternatively, you can use cake strips (fabric strips soaked in water and wrapped around the pan) to promote even baking.

Conclusion

This **Festival Easy Cake Recipe** is more than just a dessert; it’s a celebration in itself. With its vibrant colors and classic, comforting vanilla flavor, this Funfetti Cake is the definition of a viral party cake. It’s surprisingly simple to make, yet the results are impressively festive and always a crowd-pleaser. This recipe is your go-to for bringing joy and a “wow” factor to any gathering. We know you will also love our other [party easy cake recipes](#). Give it a try and watch it become your new signature bake.