# Freddie's Funfetti Cake

**You will need an assistant, so make sure that an adult helps you!**

## Ingredients

### FOR THE SPONGE
- 230g butter
- 230g caster sugar
- 4 eggs
- 230g self-raising flour
- 1 tsp vanilla extract
- 100g sprinkles

### FOR THE BUTTERCREAM FROSTING
- 50g butter
- 200g icing sugar
- 50g sprinkles

## Method

1. Pre-heat the oven to 180°C (fan 160°C, gas mark 4) and grease two sandwich tins and line with baking paper.

2. Mix together the butter, caster sugar and vanilla extract until light and fluffy.

3. Add in one egg and mix. Then add one quarter of the flour and mix. Repeat until all the eggs and flour have been used.

4. Add in your colourful sprinkles and mix until you have a smooth cake batter.

5. Divide the mix between two cake tins, then bake for 25-30 mins.

6. Transfer to a wire rack and leave to cool.

7. Once your cake is cool you’re ready to make the topping.

8. To prepare the buttercream, put the butter in a bowl and then slowly sift in the icing sugar a little bit at a time while mixing.

9. Place one of the cooled cakes onto a plate and spread half of the buttercream on top.

10. Place the second cake on top and spread the remaining buttercream over the top of that.

11. Now it’s time to use up the rest of your sprinkles! Sprinkle them all over the top of your cake to finish your show stopper.

**Voila!**