



Sprinkle Cake

with Peach Buttercream

Number of Servings: 12-16

Hands on Time: 25 min

Total Time: 2 hours

1. To make the cake, preheat oven to 350F. Line a 9 x 13 inch baking pan with parchment paper. Spray parchment with cooking spray.
2. Beat butter and sugar with a mixer at medium high speed until light and fluffy, about 3 minutes. Add eggs and egg whites, one at a time, until incorporated. Beat in extracts.
3. Whisk together flour, baking powder, and salt. Add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Stir in peaches and sprinkles.
4. Pour batter into prepared pan. Bake 55 minutes or until toothpick inserted in center comes out clean. Cool in pan 15 minutes; move to a wire rack to cool completely.
5. To make buttercream, pit and chop peach. Puree peach and lemon juice in a mini food processor or blender until smooth. Set aside $\frac{3}{4}$ cup puree.
6. Beat butter with a mixer at medium high speed until light creamy, about 2 minutes. Gradually beat in powdered sugar on low speed. Increase speed to medium high and beat until smooth, about 1 minute. Beat in vanilla, $\frac{3}{4}$ cup peach puree, and salt. Slowly drizzle in $\frac{1}{2}$ cup heavy cream while mixer is on low. If mixture looks curdled, heat $\frac{1}{4}$ cup heavy cream to a simmer. Beat hot cream into icing, 1 tablespoon at a time, until frosting is smooth. Increase speed to medium and beat until fluffy, about 30 seconds.
7. When cake is cool, spread frosting over the top and sprinkle with additional rainbow sprinkles.

Cake:

- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 3 eggs
- 2 egg whites
- 1 tsp. pure vanilla extract
- $\frac{1}{2}$ tsp. pure almond extract
- 2 $\frac{3}{4}$ cups all purpose flour
- 2 tsp. baking powder
- 1 tsp. salt
- 1 cup buttermilk
- 3 cups small diced fresh peaches (3 medium peaches)
- $\frac{1}{2}$ cup rainbow sprinkles, plus garnish

Buttercream:

- 1 large peach
- 2 tsp. lemon juice
- 1 cup unsalted butter, slightly softened
- 3 $\frac{1}{2}$ cups powdered sugar
- $\frac{1}{2}$ tsp. pure vanilla extract
- Pinch salt
- $\frac{1}{3}$ cup heavy cream, at room temperature, plus additional cream where needed