Gluten-Free Confetti Cake

Ingredients

3 cups gluten-free flour*

1 Tbsp baking powder

1 tsp baking soda

1 tsp kosher salt

½ cup rainbow sprinkles

4 eggs

⅔ cup vegetable oil

1 ¾ cups sugar

2 tsp vanilla

1 cup buttermilk

2 Tbsp white vinegar

*Recommended brand: Cup 4 Cup

Steps

1. Preheat oven to 325°F. Grease two cake pans with cooking spray, then place a circle of parchment in center of each pan.

2. Combine flour, baking powder, baking soda, salt, and rainbow sprinkles in medium bowl. Set aside.

3. Crack eggs into large bowl. Throw away shells and wash your hands.

4. Add oil, sugar, and vanilla to eggs. Whisk until smooth.

5. Add half the flour mixture, then the buttermilk and vinegar. Mix. Add remaining flour and mix again.

6. Divide batter evenly between pans.

7. Bake 32-36 minutes, until a toothpick inserted in the center comes out clean.

8. Cool cakes 15 min on counter, then transfer to the refrigerator for 30 min, until fully cooled.