

# Funfetti Gluten-Free Cake (Vegan Option)

*Colorful, festive, and allergy-friendly*

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## Ingredients

- 1 cup gluten-free all-purpose flour (with xanthan gum)
- ½ cup organic cane sugar (or coconut sugar)
- 1 tsp baking powder (gluten-free)
- ¼ tsp baking soda
- ½ tsp apple cider vinegar or white vinegar
- 1 cup unsweetened almond milk (room temperature)
- 2 tbsp neutral oil (sunflower, grapeseed, or melted coconut oil)
- 1 tsp pure vanilla extract
- 2 tbsp vegan sprinkles (rainbow-style, naturally colored if possible)
- Pinch of salt
- Coconut oil or vegan butter for greasing the pan

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## Instructions (Step-by-Step, Very Explained)

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## Step 1 – Preheat oven and prepare your cake pan

1. Set your oven to 350°F (180°C) so it can preheat while you prepare the batter.
2. Use a small round cake pan (6 to 8 inches), or a square baking dish.
3. Lightly grease the inside of the pan with coconut oil or vegan butter using a piece of paper towel or pastry brush.
4. For added non-stick security, line the bottom with a circle of parchment paper.

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## Step 2 – Mix the dry ingredients

1. In a medium-sized mixing bowl, add:
  - 1 cup gluten-free flour
  - ½ cup sugar
  - 1 tsp baking powder
  - ¼ tsp baking soda
  - A pinch of salt
2. Use a whisk or spoon to stir everything together so the leavening agents and salt are

well distributed.

*This helps the cake rise evenly and not clump.*

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Step 3 – Mix the wet ingredients in a separate bowl

1. In another clean bowl, add:

- 1 cup almond milk
- 2 tbsp oil
- 1 tsp vanilla extract
- ½ tsp vinegar

2. Stir gently with a fork or whisk.

*The vinegar will react with the baking soda later to help the cake rise without eggs.*

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Step 4 – Combine the wet and dry ingredients

1. Slowly pour the wet ingredients into the bowl with the dry mix.

2. Use a whisk or rubber spatula to stir gently, making circular motions from the center out.

3. Mix just until smooth—do not overmix, or the texture may become gummy.

4. The batter should be slightly thick, smooth, and pourable.

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### Step 5 – Add the sprinkles

1. Gently fold in 2 tablespoons of vegan sprinkles.
    - Avoid overmixing so the color doesn't bleed.
  2. Sprinkle a few extra on top for decoration if you like.
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### Step 6 – Pour into pan and bake

1. Pour the batter into the greased cake pan and gently shake the pan to level the surface.
  2. Tap the bottom of the pan lightly on the counter to release any air bubbles.
  3. Place in the center of your preheated oven and bake for 25–28 minutes.
  4. Check doneness with a toothpick inserted into the center—it should come out clean or with a few dry crumbs.
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## Step 7 – Cool before slicing or frosting

1. Remove from the oven and allow the cake to cool in the pan for 10 minutes.
  2. Run a knife around the edge of the pan to loosen it (if needed).
  3. Carefully turn the cake out onto a wire rack or plate.
  4. Let it cool completely before slicing or adding any optional frosting.
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## Optional Toppings

- Light glaze (powdered sugar + lemon or almond milk)
  - Coconut whipped cream
  - More sprinkles on top for fun
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## Benefits

- Egg-free, dairy-free, gluten-free, and vegan-friendly
- Fun and festive—great for birthdays or celebrations

- Naturally colored sprinkles add cheer without artificial dyes
- Balanced sweetness and fluffy texture from leavening + vinegar