

Kids Party Chocolate and Confetti Cake

serves 12 each cake

PREPARATION

Chocolate Cake

Preheat the oven to 175 degrees top and bottom heat. Line a baking tray with baking paper or grease and dust with flour. Cream the softened butter with the brown sugar. Beat in the eggs, one at a time, until well blended.

Mix the flour, cocoa, baking powder, baking soda and salt. Stir into the egg mixture briefly but vigorously, alternating with the buttermilk. Spread the dough on the tray and smooth it down. Bake for about 35 minutes.

Leave the cake to cool. Spread with chocolate icing or chocolate coating and decorate with all the sprinkles.

Confetti Cake

Preheat the oven to 175 degrees top and bottom heat. Line a baking tray with baking paper. Beat the eggs with the sugar for a few minutes until light and fluffy.

Mix the flour and baking powder. Stir in alternately with the oil. Finally, stir in the lemonade only briefly so that the carbon dioxide does not escape. Optionally, fold in sugar sprinkles or confetti. Spread the batter on the tray. Bake the cake for approx. 20-25 minutes.

Let the cake cool and decorate with icing or frosting and coloured sugar confetti or sprinkles as desired (see tip).

INGREDIENTS

For the chocolate cake

250 gr soft butter
200 gr brown sugar
3 medium eggs
450 gr wheat flour
60 gr baking cocoa
1/2 sachet baking powder
3/4 teaspoon baking soda
1 pinch of salt
400 ml buttermilk

200 gr chocolate icing
Sugar sprinkles

For the sprinkle cake

400 gr wheat flour
200 gr sugar
5 medium eggs
150 ml sunflower oil
180 ml orange soda
1 sachet baking powder
Sugar icing or frosting, see tip
Sugar sprinkles for decorating and possibly in the dough