

Confetti Cake Truffles

Poetry & Pies

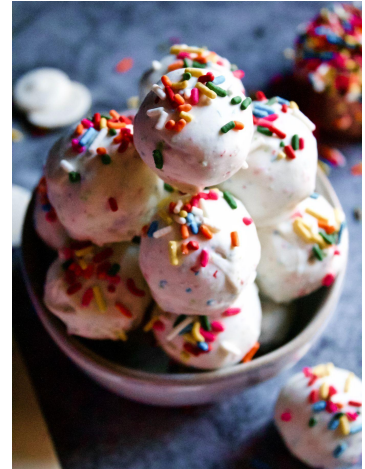
prep time: 30-35 minutes

bake time: 35-40 minutes

chill time: 2-3 hours

total time: 4 hours, 15 minutes

servings: 36-48



Ingredients

for the yellow cake

- 2 cups plus 2 tablespoons (244g) cake flour, spooned then leveled
- 2 teaspoons (8g) baking powder
- ½ teaspoon (3g) sea salt
- ¾ cup (170g) unsalted butter, room temperature
- 1 ⅔ cups (335g) granulated sugar
- 3 large eggs, room temperature
- 2 tablespoons (27g) avocado or vegetable oil
- 1 tablespoon (13g) vanilla extract
- 1 cup (240g) whole milk, room temperature

to assemble

- 1 cup [vanilla buttercream](#) (or your favorite frosting—[marshmallow](#) works well here, too!)
- ½ cup (about 150g) sprinkles (like [rainbow jimmies](#)), plus more for decorating
- 12 ounces (340g) candy melts (any color—I used [confetti](#))

Instructions

make the yellow cake

1. Preheat oven to 325F/165C (350F/175C if at high elevation). Lightly grease and flour a [9x13 baking pan](#) (or use [baking spray](#)).

2. In a medium mixing bowl, use a [large fine mesh sieve](#) to sift then whisk together cake flour, baking powder, and salt. Set aside.
3. In the bowl of a stand mixer fitted with a paddle attachment (or a large mixing bowl with a hand mixer), beat the butter on high until fluffy, about 1 minute. Add the sugar and beat until light and fluffy, about 3 minutes. Scrape the bowl as necessary, at least once.
4. Add the eggs, one at a time, mixing on medium until light and fluffy (about 30 seconds) and scraping the bowl after each addition. Add the vanilla and oil and mix on medium until well blended.
5. Add half of the flour and mix on low until just barely blended. Add the milk and mix on low until just barely blended. Add the remaining flour and mix on low until just barely blended. Scrape the sides and bottom of the bowl. Mix on low another 3-5 seconds, just to mix it all. Don't worry if there are a few streaks of flour.
6. Pour into your prepared baking pan and spread evenly. Bake for 35-40 minutes, or until the top begins to turn golden and a toothpick inserted in the middle comes out with just a few moist crumbs. Check early, as baking times can vary by oven and climate.
7. Let cake cool in the pan completely.

assemble

8. While the cake cools, make your buttercream (if not made ahead).
9. Once the cake is cool, use your hands or a hand mixer or a stand mixer fitted with the paddle attachment. Try to get it all crumbled up well so you don't have any large chunks—those will make it hard to make a round cake truffle. Add the buttercream and sprinkles and mix on low or stir gently until fully combined. It shouldn't come together like bread dough, but it should be evenly mixed. If you squeeze some together in your hand, it should stay. If it's falling apart, add 1-2 more tablespoons buttercream.
10. Use a [small cookie scoop](#) to get about 1 ½ tablespoons cake. Roll between your palms to create as round a ball as you can get. Don't worry if they're not

perfectly round—you can fix that after they chill for a bit. Place on a [parchment lined, rimmed baking sheet](#). Refrigerate at least 2 hours, until firm.

11. Once the cake balls are firm, roll again between your palms to get them as round and smooth as possible. Place the tray back into the fridge while you prepare the candy melts.
12. Melt candy coating in the microwave according to directions (or use a double boiler). Be very careful not to overheat it, as it will be ruined. You can keep it warm while you dip the truffles by placing the bowl over a saucepan with 1” simmering water over lowest heat setting.
13. Line a baking pan with parchment and place your decorating sprinkles in a shallow bowl so you’re ready to dip.
14. Take just 2-3 cake balls out of the fridge at a time. Use two forks to gently dip each ball, one at a time, into the coating. Toss until completely coated. Use the forks to lift it out and tap excess coating off. You can use the second fork to help scrape it off the bottom.
15. Gently slide the coated cake truffle off the fork and onto the parchment lined pan. Immediately top with sprinkles.
16. Repeat until all cake truffles are dipped. Refrigerate about 1 hour or freeze about 20 minutes to set the coating.

Enjoy!

Cake truffles should be stored in an airtight container. They will last at room temperature for 3-5 days, in the fridge 1-2 weeks, or in the freezer 6-8 weeks.

**If your butter has become shiny or oily, put it back in the fridge for 5-10 minutes until it firms up a bit (not hard) and is matte in appearance.*