BetterBody Foods

Birthday Cake

Prep: 20 min Cook: 25 min Total: 1 hr Servings: 12

Calories: 650 Fat: 30g Protein: 4g Carbs: 99g Fiber: 0g

Ingredients

- 2 1/2 cups Oat Flour Blend
- 2 1/2 tsp baking powder
- 1 tsp salt
- 3/4 cup butter, softened
- 1 3/4 cups sugar
- 3 eggs, room temperature
- 1 1/2 tsp vanilla extract
- 1 1/4 cups whole milk

Butter Cream Recipe:

- 1 cup butter
- 4 cups powdered sugar
- 3 Tbsp heavy cream
- 1 tsp orange zest (optional)

Directions

1. Grease two 9 or 8 inch round pans; use oat flour mix to lightly flour pans. In a medium bowl stir together the oat flour, baking powder, and salt.

2. In a large bowl beat butter with a mixer on medium 30 seconds. gradually add sugar, 1/4 cup at a time, beating on medium speed until combined. Scrape the bowl, beat 2 minutes more. Add eggs one at a time, beating after each addition. Beat in vanilla. Add oat flour mixture and milk alternately, beating on low speed after each addition just until combined. Spread batter evenly into prepared pans.

3. Bake 20-25 minutes for 9-inch pans, 30 to 35 minutes for 8-inch pans, or until a toothpick inserted comes out clean. Cool cake layers in pan; cool on wire racks. Frost cake with buttercream frosting; decorate with sprinkles.

4. Buttercream Recipe:

5. In an extra large bowl beat 1 cup softened butter with a mixer on medium speed 1 to 2 minutes or until creamy.

6. Beat in 1 cup powdered sugar. Add 2 Tablespoons heavy cream, 1 tsp vanilla and dash of salt. Beat on low speed until combined. gradually beat in 3 cups additional powdered sugar

just until combined.

7. Beat on medium speed 5 minutes or until fluffy, scraping bowl. Add 1 Tablespoon heavy cream and 1 tsp orange zest if desired. Beat on high 1 minute more.

8. Enjoy your Birthday Cake!