

Cotton Candy Cake: A Sweet, Fluffy Dream Come True

There are some desserts that just capture the imagination, and this



OVEN
350°F

TIME
25-30 min

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INGREDIENTS

Here is a complete list of ingredients for this delicious Cotton Candy Cake, expanding on your provided partial list:

DIRECTIONS

1. Steps for the : Recipe
2. Preheat : Oven & Prep Pans:
3. Preheat your oven to 350°F (175°C). Grease and flour two 8-inch round cake pans and line the bottoms with parchment paper.
4. Combine : Dry Ingredients:
5. In a medium bowl, whisk together the all-purpose flour, baking powder, and salt. Set aside.
6. Cream : Butter and Sugar:
7. In a large bowl, using an electric mixer, cream together the room-temperature butter and granulated sugar until light and fluffy.
8. Add : Wet Ingredients:
9. Beat in the vanilla extract, cotton candy flavoring, and the egg whites one at a time. Beat until well combined.
10. Combine : Wet and Dry:
11. On low speed, alternately add the dry ingredients and the milk to the butter mixture, beginning and ending with the dry ingredients. Mix until just combined.
12. Color the : Batter:
13. Divide the batter into two separate bowls. Add a few drops of pink food coloring to one bowl and blue food coloring to the other. Gently swirl the colors together without fully mixing them.
14. Pour the colored batter into the prepared cake pans, and bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.
15. Make the : Frosting:

16. While the cakes are cooling, make the frosting. In a large bowl, using an electric mixer, beat the room-temperature butter until creamy. Gradually add the powdered sugar, vanilla extract, and cotton candy flavoring. Add the heavy cream and beat on high speed until the frosting is light and fluffy.
17. Frost the : Cake:
18. Once the cakes are completely cooled, place one layer on a serving plate. Frost the top of the first layer, then place the second layer on top. Frost the top and sides of the cake. Garnish with fresh cotton candy and sprinkles.

SWAPS & NOTES

Cotton Candy Flavoring: This is the key to the flavor of the cake.

It can be found at most craft stores or online.

Food Coloring: Using a combination of pink and blue food coloring gives the cake a beautiful, marbled, cotton candy-like effect.

You can use gel food coloring for a more vibrant color.

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure your butter, eggs, and milk are at room temperature.

This helps them incorporate properly, resulting in a lighter, fluffier cake.

Don't Overmix: Overmixing the batter can lead to a tough cake.

Mix until the ingredients are just combined.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cotton-candy-cake-a-sweet-fluffy-dream-come-true/>