



Confetti Birthday Cake

 **SERVINGS** not found or type unknown

6

 **COOKING TIME** not found or type unknown

30 min

Celebrate joyously with a Confetti Birthday Cake, boasting a moist crumb and bursts of colorful sprinkles, bound to bring smiles to any celebration!

Ingredients

- 2 cups [Quaker® Oats-Old Fashioned](#)
- 2 medium bananas
- 1 cup oat milk or other dairy free milk, more If desired
- 3 tbsp sugar, more if desired
- 1 tsp vanilla
- 1/2 tsp baking soda
- 1 tsp baking powder, more if desired
- 1 tsp cider or white vinegar
- 1 egg, flax egg or vegan egg substitute
- 2 tsp oil, neutral
- 1/4 tsp or to taste salt
- 1 tbsp or to taste rainbow sprinkles

Toppings

- Optional, as desired white or cream cheese icing, premade

- Optional, as desired rainbow sprinkles

Cooking Instructions

1. Preheat oven to 350°F, line 1-9” round pan or 2-4” pans with baking spray and parchment.
2. Add all ingredients to a blender except for sprinkles.
3. Blend until it becomes the consistency of loose pancake batter.
4. Divide batter between pans.
5. Sprinkle with funetti sprinkles and swirl in using a spatula or spoon.
6. Bake for 30 min or until toothpick test in the centers are clear.
7. Remove from oven and allow to cool completely before icing.

Toppings

8. Ice cake and decorate with sprinkles as desired.