

Candy Cane Layer Cake



FROM THE KITCHEN OF

DEBBIE MACOMBER

Whip up this festive Candy Cane Layer Cake to celebrate the holidays. Creamy peppermint buttercream envelops buttery white cake to create a showstopper holiday dessert. This recipe is included in my Holly Jolly Christmas Coloring Book!

Serves 10 to 12

Ingredients

Cake:

2 ½ cups cake flour
2 teaspoons baking powder
½ teaspoon baking soda
1 teaspoon kosher salt
¾ cup (1 ½ sticks) unsalted butter, room temperature
1 ¾ cups sugar
5 egg whites, room temperature
½ cup sour cream, room temperature
1 tablespoon vanilla extract
1 cup whole milk, room temperature

Peppermint Buttercream:

1 ½ cups (3 sticks) unsalted butter, room temperature
6 cups powdered sugar
¾ teaspoon peppermint extract
1 tablespoon clear vanilla extract
6 tablespoons heavy whipping cream
½ teaspoon kosher salt

4 ounces candy canes, crushed (about ½ cup)
4 teaspoons red sanding sugar, plus more for top
Whole candy canes, optional

Directions

Preheat oven to 350°F. Spray two 9-inch round baking pans with nonstick baking spray and set aside.

In a medium bowl, whisk together the cake flour, baking powder, baking soda and salt.

In the bowl of an electric mixer with the paddle attachment, beat butter on medium speed until light and fluffy. Mix in sugar on medium speed. Beat in egg whites, one at a time, until incorporated. Scrape down the bowl with a rubber spatula, then beat on high for 1 to 2 minutes, until very fluffy and much lighter in color. Mix in the sour cream and vanilla on low speed, then all of the dry ingredients, mixing just until combined. Add the milk and mix just until combined. Scrape down the bowl, then mix again just until incorporated. Divide between the prepared pans and smooth the tops. Bake on a middle rack in the oven for 20 to 25 minutes, until a toothpick inserted in the center comes out with a few crumbs attached. Set pans on a wire rack to cool completely.

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Directions Continued...

When the cakes are cooled, make the buttercream. In the bowl of an electric mixer with the paddle attachment, beat butter on medium-high speed until light and fluffy, 2 to 3 minutes. On low speed, mix in half of the powdered sugar, then the cream, extracts and salt. Mix in the rest of the powdered sugar. Scrape down the bowl, then beat buttercream on high speed for 1 to 2 minutes, until fluffy and much lighter in color.

Invert one cake layer onto a serving plate. Spread $1 \frac{1}{4}$ cups of the buttercream on top. Top with the inverted second layer, then spread $1 \frac{1}{4}$ cups buttercream on top. Use the remaining buttercream to frost the sides. Sprinkle $\frac{1}{4}$ cup of the crushed candy canes on the top, then add a few shakes of the red sanding sugar. In a small bowl, stir the remaining $\frac{1}{4}$ cup crushed candy canes with the 4 teaspoons red sanding sugar. Use your hands or a large spoon to press mixture onto the bottom of the sides of the cake. Add the whole candy canes on top, if using.