



Chocolate Peppermint Cake with Snowy White Frosting

The Holidays abound with chocolate and peppermint together.

Yield: One 9x13-inch cake (serves 24)

One 10-cup Bundt pan

24 cupcakes

Two layer 9-inch cake (serves 18)

Or three layer 7-inch cake (Serves 12)

Preheat oven to 350°F

Cake:

| | |
|------------|------------------|
| 1-3/4 cups | cake flour |
| 3/4 cup | cocoa powder |
| 2 tsp | baking soda |
| 1/2 tsp | salt |
| 2 cups | granulated sugar |

| | |
|------------|--|
| 3 large | eggs |
| 4 oz | bittersweet chocolate, melted and cooled |
| 1-1/4 cups | canola oil |
| 1-1/4 cups | buttermilk |
| 3/4 cup | strong brewed coffee |

1. In a bowl, whisk together flour, cocoa powder, baking soda, and salt set aside. In a separate bowl, whisk sugar and eggs until light and aerated. Stir in melted chocolate, oil, buttermilk, and coffee and whisk until combined.
2. In three additions pour wet mixture into dry mixture, whisking well after each addition. Pour batter into prepared pan and bake 35 minutes to 50 minutes, or until a wooden toothpick inserted in the center comes out clean. Let cakes cool.
3. Ice and decorate with frosting when completely cooled

Baking Times:

| | |
|----------------------------|------------------|
| One 9x13-inch cake | 32 to 36 minutes |
| One 10-cup Bundt pan | 32 to 36 minutes |
| 24 cupcakes | 18-22 minutes |
| Two layer 9-inch cake | 22-24 minutes |
| Or three layer 7-inch cake | 18-22 minutes |