

free projects

Red Velvet Peppermint Cake

- 1 package (18.25 ounces) white cake mix
 - 1½ cups buttermilk
 - 3 egg whites
 - 2 tablespoons vegetable oil
 - 1 package (9 ounces) yellow cake mix or
1¾ cups yellow cake mix
 - ½ cup buttermilk
 - 1 large egg
 - 2 tablespoons liquid red food coloring
 - 1½ tablespoons cocoa
 - 1 teaspoon cider vinegar
 - ½ teaspoon baking soda
- Peppermint Cream Cheese Frosting (recipe follows)
Garnish: crushed hard peppermint candies



Beat first 4 ingredients with an electric mixer according to cake mix package directions. Beat yellow cake mix and next 6 ingredients according to package directions. Spoon red batter alternately with white batter into 3 greased and floured 9-inch round cake pans. Swirl batter gently with a knife. Bake at 350° for 18 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes. Remove from pans; cool on wire racks. Spread Peppermint Cream Cheese Frosting between layers and on top and sides of cake. (Cake may be chilled up to 2 days or frozen up to 1 month.) Garnish, if desired. Serve within 2 hours.

Yield: one 3-layer cake

Note: If cake is frozen, thaw completely before garnishing to prevent candy from running.

Do not refrigerate after garnishing.

Peppermint Cream Cheese Frosting

- 1 package (8 ounces) cream cheese, softened
- 1 cup butter or margarine, softened
- 1 package (2 pounds) powdered sugar
- 2 teaspoons peppermint extract or vanilla extract

Beat cream cheese and butter at medium speed with an electric mixer until creamy. Gradually add sugar, beating at low speed until smooth. Add extract, beating until blended.

Yield: about 5 cups frosting

Note: For a quick peppermint frosting, stir together three 16-ounce containers ready-to-spread cream cheese frosting and 2 teaspoons peppermint extract.

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This recipe is from the Leisure Arts book, *The Spirit of Christmas, 20th Anniversary Edition* (#15943).