Candy Cane Cake

The base of this recipe is the white cake recipe from my favorite baking blog, Sally's Baking Addiction, with a few modifications.

Ingredients
Cake

- 2 and 1/4 cups of all-purpose flour
- 5 table spoons corn starch
- 2 table spoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 3/4 cup unsalted butter (room temperature)
- 1 and 3/4 cups granulated sugar
- 5 large egg white (room temperature)
- 1/2 cup sour cream (room temperature)
- 2 tablespoons pure vanilla extract
- 1 teaspoon peppermint extract (optional)
- 1 cup whole milk (room temperature)
- red food coloring (optional)
- crushed peppermint candies (optional)

Frosting

- 1 and 1/4 cup unsalted cutter (room temperature)
- 5 cups confectioners' sugar
- 1/3 cup heavy cream
- 1 table spoon pure vanilla extract
- peppermint extract to taste (optional)
- pinch of salt
- red food coloring
- White cake drip
- Candy canes, peppermint candies, sprinkles, edible glitter

Instructions

1. Preheat oven to 350 degrees. Grease and flour two 9 inch cake pans.
2. **Make the cake:** Sift the flour and cornstarch together three times.
3. whisk the sifted flour and cornstarch, baking powder, baking soda, and salt together. Set aside.
4. Using a handheld or stand mixer fitted with a whisk attachment, beat the butter on high speed until smooth and creamy – about 1 minute. Add the sugar and beat on high speed for 2 minutes until creamed together. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. Add the egg whites. Beat on high speed until combined, about 2 minutes. Then beat in the sour cream, vanilla extract, peppermint extract (if using), and food coloring if using. Scrape down the sides and up the bottom of the bowl as needed. With the mixer on low speed, add the dry ingredients until just incorporated. With the mixer still running on low, slowly pour in the milk until combined. Do not overmix. You may need to whisk it all by hand to make sure there are no lumps at the bottom of the bowl. The batter will be slightly thick. You could

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also divide the batter in half and add food coloring to half to make the inside more candy cane like.

5. Pour batter evenly into cake pans. Bake for around 24-25 minutes or until the cakes are baked through. To test for doneness, insert a toothpick into the center of the cake. If it comes out clean, it is done. Allow cakes to cool completely in the pans set on a wire rack. The cakes must be completely cool before frosting and assembling.

6. **Make the frosting:** In a large bowl using a hand-held mixer or stand mixer fitted with a whisk or paddle attachment, beat the butter on medium speed until creamy – about 2 minutes. Add confectioners' sugar, cream, vanilla extract, peppermint extract (to taste, optional), and salt with the mixer running on low. Add food coloring until you reach desired color. Increase to high speed and beat for 3 full minutes. Add more confectioners' sugar if frosting is too thin, more cream if frosting is too thick, or a pinch more of salt if frosting is way too sweet.

7. **Assemble and frost:** Level off the cakes with a serrated knife or cake leveler. Place 1 cake layer on cake stand or serving plate. Evenly cover the top with frosting. Spread crushed peppermint candies evenly on top. Top with second layer. Cover the entire cake in a thin coat of frosting. Chill the cake for 30 minutes. over the cake with the rest of the icing using tools to even out the sides and top. Chill the cake for an additional 30 minutes. Spread the cake drip on top of the cake evenly, then run the tip of the bottle all around the edge of the cake so that it just slightly drips over the side of the cake. Decorate with peppermint candies, sprinkles, and edible glitter. Serve and enjoy!