

# Peppermint & Italian Buttercream Chocolate Cake

## Ingredients

- 2 cups flour
  - 1 1/2 cups sugar
  - 1 cup butter
  - 1 cup buttermilk
  - 1/2 cup cocoa powder
  - 1/2 tsp baking powder
  - 1/2 tsp baking soda
  - 1 tsp salt
  - 2 tsp vanilla
  - 1 tsp peppermint extract
  - 3 eggs and 2 egg yolks
1. Preheat oven to 350
  2. Butter and flour 5 six-inch cake pans
  3. Sift flour, baking soda, baking powder, salt, and cocoa powder
  4. Cream butter and sugar together until light and fluffy. Beat in eggs and yolks one at a time
  5. Mix in vanilla and peppermint extract
  6. Gradually mix in flour mixture and buttermilk by alternating
  7. Divide batter evenly into pans and bake for 25-30 mins
  8. Cool for 10 mins and remove from pans

## Peppermint Buttercream

- 1 cup melted white chocolate
  - 1/2 cup butter
  - 1 lb powdered sugar
  - 1/2 tsp peppermint extract
  - 1/4 cup whipping cream
1. Melt and cool white chocolate
  2. Beat butter and white chocolate until well combined
  3. Mix in powdered sugar and peppermint extract
  4. Add whipping cream one tablespoon at a time until buttercream consistency is reached

## Italian Buttercream

- 4 egg whites
  - 1 1/2 cups sugar (divided)
  - 1/3 cup water
  - Pinch cream of tartar
  - 2 cups butter
1. Beat the egg whites, cream of tartar, and 1/3 cup of sugar until soft peaks form
  2. In a saucepan, combine rest of sugar and water and cook on medium high until temperature reaches 240, stirring occasionally. Monitor using a candy thermometer
  3. Slowly drizzle sugar mixture into a running mixture and mix for an additional 10 minutes to form a meringue
  4. Add in butter one tbs at a time

## Assembly

1. Spread peppermint buttercream evenly between layers, topping with crushed candy canes.
2. Add a crumb coat to the exterior and refrigerate
3. Coat exterior with Italian buttercream and smooth
4. Decorate! I put crushed candy canes around the base and melted milk chocolate around the top, allowing it to drizzle. Then I piped dollops of Italian buttercream around the top and added small ornaments.