

Holiday Peppermint Cake

by Jamie @ Love Bakes Good Cakes

Prep Time: 10 minutes

Cook Time: 20-25 minutes

Yield: 12-18 servings

Ingredients

For the cake:

- 1 box (15.25 oz.) white cake mix
- ½ cup water
- 3 large eggs
- ¼ cup vegetable oil
- ½ cup Torani Peppermint Flavoring Syrup

For the frosting:

- ½ cup (1 stick) real butter, softened
- 3¾ cups powdered sugar
- 3-4 tbsp. milk or water
- 2 tsp. pure peppermint extract

Additional ingredients:

- Crushed peppermint candy canes

Instructions

For the cake:

1. Preheat oven to 350°F. Grease and flour two 9-inch cake pans; set aside.
2. Place the dry cake mix in a large mixing bowl. Add water, vegetable oil, eggs, and Torani Peppermint Syrup. Mix until well combined. Pour into prepared pans
3. Bake 20-25 minutes until cake tester comes out clean.

For the frosting:

1. Place all ingredients in a large mixing bowl, using 3 tbsp. milk or water. With an electric mixer, beat the ingredients on medium speed until well combined and fluffy. Only add the additional tablespoon of milk or water if frosting seems too thick.
2. Frost cake.

Additional Instructions:

Gently press the crushed candy cane pieces into the side and onto the top of the cake.