

Candy Cane Bundt Cake

Ingredients

Cake

- 1 box white cake mix
- Water
- Vegetable oil
- Egg whites called for on cake mix box
- 1/2 teaspoon red food color
- 1/2 teaspoon peppermint extract

White Icing

- 1 cup powdered sugar, sifted
- 1 tablespoon milk or water
- 1/2 teaspoon vanilla, if desired

Decoration

- Crushed candy canes or crushed hard peppermint candies, if desired

Preparation

Cake

1. Heat oven to 350°F (325°F for dark or nonstick pan).
2. Generously grease and flour 12-cup bundt pan.
3. Make cake batter as directed on box.
4. Pour about 2 cups batter into pan.
5. In small bowl, pour about 3/4 cup batter; stir in food color and peppermint extract.
6. Carefully pour pink batter over white batter in pan.
7. Carefully pour remaining white batter over pink batter.
8. Bake and cool cake as directed on box.

Icing

1. In small bowl, mix white icing ingredients.
2. If necessary, stir in additional milk, 1 teaspoon at a time, until smooth and spreadable.
3. Spread over cake.
4. Sprinkle crushed candy on top.

Recipe from Tablespoon.com