

WHITE CHOCOLATE PEPPERMINT CAKE

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This ultra moist White Chocolate Peppermint Cake with White Chocolate Peppermint Buttercream frosting is amazing!

INGREDIENTS

FOR THE WHITE CHOCOLATE PEPPERMINT CAKE

- 4 ounces (113.5g) white baking chocolate (I used Ghirardelli Premium Baking Bar and Bakers Premium Baking Bar to test the recipe)
- 2 1/2 cups (285g) cake flour
- 2 1/2 teaspoons (10g) baking powder
- 1/2 teaspoon (3g) salt
- 1 1/2 sticks (170g) unsalted butter, slightly softened (do not soften in the microwave)
- 1 1/2 cups (300g) sugar
- 2 large eggs, room temperature (if in a hurry you can warm the eggs in a bowl of hot (not boiling) water for 5 minutes)
- 2 teaspoons (8g) vanilla extract
- 1 1/3 cup (314g) milk
- 1 teaspoon (4g) peppermint extract

FOR THE WHITE CHOCOLATE PEPPERMINT BUTTERCREAM

- 3 sticks (339g) unsalted butter, softened (do not soften in the microwave)
- 8 ounces (227g) white baking chocolate (I use Ghirardelli or Bakers White Baking Chocolate)
- 4 tablespoons (48g) milk or cream, to be used when melting the chocolate
- 8 cups (920g) powdered sugar (sift then measure)
- 1/2 teaspoon (3g) salt to cut the sweetness. Fine grained popcorn salt dissolves easily
- 1 teaspoon (4g) peppermint extract- (adjust to your liking)

- 3 Tablespoons (36g) milk- add a tablespoon at a time until desired consistency is reached
- Crushed Candy Canes for Garnish

INSTRUCTIONS

For the Cake Layers:

1. Preheat the oven to 350 degrees
2. Grease and flour three 8x2 inch pans
3. IMPORTANT: for this recipe you will need to add a circle of wax paper or parchment paper to the bottom of the cake pans to prevent sticking
4. Heat the milk in the microwave or on the stove top, do not let it boil. Add the white chocolate that has been cut into very small pieces. Let it sit for a couple of minutes to soften, then stir until melted and smooth. Let this cool down before using.
5. Combine the flour, baking powder and salt, whisk for 30 seconds to blend and set aside.
6. In the bowl of your mixer, beat the butter until smooth. Slowly add the sugar and beat on medium speed 4 to 5 minutes.
7. Add the eggs one at a time, mixing after each until the yellow is blended in.
8. Add the vanilla and peppermint
9. Alternately add the flour mixture and the milk/chocolate mixture, beginning and ending with the flour (3 additions of flour and 2 of milk mixture).
10. Mix until just combined, do not over mix and do not mix above medium speed.
11. Pour batter into prepared pans and bake at 350 degrees for 30 to 35 minutes. When a toothpick inserted in the center comes out clean or with just a few crumbs attached, it is done. Let cool 10 minutes in the pans and turn out.
12. Works well for cupcakes
13. Makes 6 cups cake batter

For the White Chocolate Peppermint Buttercream:

1. Cut/chop the white chocolate into very small pieces, put into a microwave safe bowl and add 4 Tablespoons milk.
2. Microwave for 15 seconds let sit for a minute or two, stir and microwave again 15 seconds letting it sit a minute to soften further, stir. Be careful not to over heat the

chocolate. The chocolate will continue to melt as it is stirred. Let the chocolate cool down before using.

3. Beat the butter until softened and smooth, add the peppermint extract and mix. Add the powdered sugar alternately with the melted chocolate. Add the additional 3 tablespoons of milk as needed for spreading consistency. Beat at medium to low speed for 4 to 5 minutes (longer if using a hand mixer) until the buttercream becomes smooth and creamy.
4. Makes 7 cups frosting. Makes enough to fill and frost a 3 layer 8 or 9 inch cake.