THE J.M. SMUCKER Co

Chocolate Candy Cane Crunch Cake

Prep Time	Cook Time	Serves	Difficulty
20 mins	28 mins	16	N/A

Ingredients

- **Cake:**
- 2 cups (500 mL) Robin Hood® Best for Cake & Pastry Flour

  Robin Hood® Best for Cake & Pastry Flour

- 2 tsp (10 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) butter, softened
- 2 1/4 cups (550 mL) packed brown sugar
- 3 eggs
- 1 1/2 tsp (7 mL) vanilla extract
- 3 oz (84 g) unsweetened chocolate, melted and cooled
- 1 cup (250 mL) sour cream
- 1 cup (250 mL) boiling water
- **Candy Cane Crunch Cream Cheese Icing:**
- 1/2 cup (125 mL) butter, softened
- 1/2 cup (125 mL) cream cheese, softened
- 4 cups (1 L) icing sugar
- 1/2 cup (125 mL) crushed candy canes
- **Decorations:**
- About 50 peppermint sticks depending on the size

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease 2 - 9" (23 cm) round cake pans.

Step 3:

Sift flour, baking soda and salt in a large mixing bowl. Set aside.

Step 4:

Beat butter in a separate mixing bowl using an electric mixer. Add brown sugar and eggs, beating until light and creamy, about 3 minutes. Beat in vanilla and cooled chocolate. Add reserved dry ingredients to chocolate mixture alternately with sour cream beating on low speed just until batter is smooth.

Step 5:

Stir in boiling water (batter will be thin). Divide batter evenly into prepared baking pans.

Step 6:

Bake in preheated oven 25 to 28 minutes or just until a toothpick inserted in center of cake comes out clean. Cool on wire cooling racks 15 minutes. Remove from pans and continue cooling on rack. Do not ice cake until completely cooled.

Step 8:

Cream butter and cream cheese in a large bowl of an electric mixer until combined. Add icing sugar, one cup (250 mL) at a time. Beat well after each addition. Continue beating until fluffy. Add 1 tbsp (15 mL) of milk at a time to thin out icing, if necessary. Fold in crushed peppermint.

Step 10:

Place one layer on serving dish. Spread with about 1 to 1 1/2 cups (250 to 375 mL) icing. Top with remaining cake layer. Spread top and sides with remaining icing. Icing will act as a glue to stick the peppermint candies around the sides. Place peppermint candy sticks around cake. Tie ribbon around cake if desired! Refrigerate until ready to serve.

Images

