

# Candy Cane Cake

From Betty Crocker's Ultimate Cake Mix Cookbook



1 pkg white cake mix  
1 1/4 cups water  
1/3 cup oil  
3 egg whites  
½ tsp red food coloring  
½ tsp peppermint extract

## Glaze:

1 cup powdered sugar, sifted  
2-3 Tbsp milk or cream  
¼ tsp peppermint extract  
Crushed candy canes for garnish

Heat oven to 350°. Generously grease a 12-cup bundt cake pan with shortening; lightly flour. Make cake mix according to package using water, oil and egg whites. Pour about 2 cups batter into pan. Pour about ¾ cup batter into small bowl; stir in food coloring and peppermint extract. Carefully pour pink batter over white batter in pan. Carefully pour remaining white batter over pink batter. Bake 45-50 min or until toothpick inserted in center comes out clean. Cool 10 minutes. Turn pan upside down onto wire rack; remove pan. Cool completely, about 1 hour. In small bowl mix together glaze ingredients until a thick drizzling consistency, adding more sugar or milk if needed. Spoon over cooled and plated cake. Store loosely covered at room temperature.