

# Chocolate Peppermint Swirl Pound Cakes

This recipe actually makes TWO cakes! One Bundt, and one 9x5 loaf.



## Chocolate Mint Batter

1 pkg chocolate cake mix  
1 box instant chocolate pudding  
4 eggs  
1 ¼ cups milk  
½ cup oil  
1 tsp peppermint extract

## Peppermint Glaze

2 cups powdered sugar  
½ tsp peppermint extract  
½ tsp vanilla  
2-3 Tbsp milk or half-n-half

## White Peppermint Batter

1 pkg white cake mix  
1 box instant vanilla pudding  
4 egg whites  
1 ¼ cups milk  
½ cup oil  
3 candy canes; crushed  
½ cup mini chocolate chips

Preheat oven to 350°. Grease and flour a large bundt pan AND a 9x5 loaf pan; set aside. Reserving 2 Tbsp crushed candy canes for garnish, process remaining candy in a food processor until fine and powdery; set aside for white batter.

In large bowl stir together chocolate cake mix, chocolate pudding mix, eggs, milk, oil and peppermint extract. Blend on low 30 seconds then medium for 2 minutes. Set aside.

In another large bowl stir together white cake mix, vanilla pudding mix, egg whites, milk, oil and powdered candy cane. Blend 30 seconds on low then 2 minutes on medium. Set aside.

Spoon half of the chocolate batter into bundt pan, making a shallow trench running through the center of the batter. Carefully spoon half of the white peppermint batter into trench; do not let it touch the sides of the pan. Reserving 1 cup chocolate batter, pour the remaining chocolate batter over top. Bake Bundt cake for 55-75 minutes or until cake tests done. The cake will rise above the edges of the pan. Let cool 20 minutes then invert onto rack and let cool completely.

To remaining white peppermint batter, stir in mini chocolate chips. Drop large dollops of batter into bread pan, alternating with large dollops of leftover 1 cup of chocolate batter. Do not swirl for a bold pattern, or draw knife through a few times for a more swirled pattern. Sprinkle top with 2 Tbsp mini chocolate chips and bake (in same oven) for 50-60 minutes or until cake tests done. Let cool 30 minutes in pan then carefully remove from pan to cooling rack to cool completely.

To prepare glaze for bundt cake, stir together powdered sugar and extracts. Add milk a tablespoon at a time until it reaches drizzling consistency. Drizzle over cooled caked. Garnish with reserved crushed candy canes.