

# Chocolate Peppermint Stick Marshmallow Fantasy Cake

White Cake Batter  
Chocolate Cake Batter  
Marshmallow Frosting  
Mini Candy Canes(for decoration)  
Crushed Candy Canes(for decoration)

## Classic White Cake

12 tablespoons (1 1/2 sticks) unsalted butter, softened  
1 1/2 cups sugar  
2 cups all purpose flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
6 large egg whites (3/4 cup)  
3/4 cup milk  
2 teaspoons vanilla extract  
1 1/2 cups Andes Peppermint Crunch Baking Chips  
pink food coloring

1. Set rack at the middle level in the oven and preheat to 350 degrees.
2. Butter the bottom of two 9-inch round. Line bottom with parchment or waxed paper.
3. In a large bowl, beat butter and sugar for about 5 minutes, until light and fluffy. Stir together flour, baking powder and salt. Set aside.
4. Combine egg whites, milk and vanilla extract. Add 1/3 of the flour mixture to the butter mixture then add half the milk mixture. Continue to alternate beginning and ending with flour mixture.
5. Scrape the bowl and beater often. Fold in Andes Peppermint Crunch Baking Chips.
6. Take 2/3 of the batter out and place into a separate bowl and set aside.
7. Add 3 drops of pink food coloring to the remaining 1/3. Blend until the batter is pink in color.

## Marshmallow Frosting:

4 egg whites  
1 1/2 cups sugar  
1/2 cup light corn syrup  
pinch of salt  
2 tsp vanilla  
1 tsp peppermint extract  
6 drops pink food coloring

1. Using a large bowl, preferably the top of a double boiler, mix eggs, sugar, corn syrup and salt until combined.
2. Place the bowl over simmering water and whisk until the sugar dissolves and the mixture is hot, about 3 minutes (be careful to not make it too hot since you are using eggs and don't want them to scramble).
3. Remove heat and beat 5-7 minutes until frosting is cool and stiff peaks form.
4. Beat in vanilla and peppermint extract.
5. Add food coloring and beat until all the color is incorporated.

**To assemble the cake:**

1. Place one cake layer on cake plate.
2. Take one cup of frosting and spread it out evenly onto the layer.
3. Place the second layer on top of the frosted layer.
4. Use remainder of frosting to frost top and sides of cake.
5. Decorate top of cake with crushed candy canes.
6. Decorate side of cake with mini candy canes.

Source: Cake recipes adapted from [Food Network.com](http://FoodNetwork.com)