



## Red Velvet Peppermint Cake

READY IN



45 min.

SERVINGS



10

CALORIES



351 kcal

DESSERT

### Ingredients

- 0.5 teaspoon baking soda
- 0.5 cup buttermilk
- 1.3 cups buttermilk
- 1 teaspoon cider vinegar
- 1.5 tablespoons cocoa
- 1 large eggs
- 3 egg whites
- 2 tablespoons liquid food coloring red
- 2 tablespoons vegetable oil

- 18.3 ounce duncan hines classic decadent cake mix white
- 9 ounce duncan hines classic decadent cake mix yellow
- 30 inch garnishes: holiday trees white green red crushed
- 30 inch garnishes: holiday trees white green red crushed

## Equipment

- oven
- knife

## Directions

- Beat first 4 ingredients according to cake mix package directions.
- Beat yellow cake mix and next 6 ingredients according to package directions. Spoon red batter alternately with white batter into 3 greased and floured 9-inch round cakepans. Swirl batter gently with a knife.
- Bake at 350 for 22 to 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes.
- Remove from pans; cool on wire racks.
- Spread Peppermint Cream Cheese Frosting between layers and on top and sides of cake. (Cake may be chilled up to 2 days or frozen up to 1 month.)
- Garnish, if desired.
- Serve within 2 hours.
- \*1 3/4 cups yellow cake mix may be substituted
- NOTE: For testing purposes only, we used Duncan Hines Moist Deluxe White Cake
- Mix, Jiffy Golden Yellow Cake
- Mix, and McCormick Red Food Color.
- If cake is frozen, thaw completely before garnishing to prevent crushed candy from running. Do not refrigerate after garnishing.
- For testing purposes only, we used candy canes from the American Candy Company. Call 1-800-822-

## Nutrition Facts

PROTEIN 7.04% FAT 18.75% CARBS 74.21%

## Properties

Glycemic Index:10.2, Glycemic Load:0.67, Inflammation Score:-3, Nutrition Score:8.579565151878%

## Flavonoids

Catechin: 0.49mg, Catechin: 0.49mg, Catechin: 0.49mg, Catechin: 0.49mg Epicatechin: 1.47mg, Epicatechin: 1.47mg, Epicatechin: 1.47mg, Epicatechin: 1.47mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

## Nutrients (% of daily need)

Calories: 351.33kcal (17.57%), Fat: 7.39g (11.37%), Saturated Fat: 2.89g (18.07%), Carbohydrates: 65.8g (21.93%), Net Carbohydrates: 64.65g (23.51%), Sugar: 35.06g (38.96%), Cholesterol: 23.44mg (7.81%), Sodium: 667.43mg (29.02%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.25g (12.49%), Phosphorus: 307.65mg (30.76%), Calcium: 222.17mg (22.22%), Vitamin B2: 0.31mg (18.3%), Selenium: 10.29µg (14.69%), Folate: 58.72µg (14.68%), Vitamin B1: 0.19mg (12.99%), Iron: 1.75mg (9.74%), Vitamin B3: 1.89mg (9.47%), Manganese: 0.19mg (9.45%), Vitamin K: 7.3µg (6.96%), Vitamin E: 0.99mg (6.61%), Copper: 0.11mg (5.27%), Vitamin B5: 0.51mg (5.08%), Vitamin B12: 0.28µg (4.68%), Fiber: 1.15g (4.61%), Magnesium: 18mg (4.5%), Vitamin D: 0.67µg (4.48%), Zinc: 0.59mg (3.95%), Potassium: 136.8mg (3.91%), Vitamin B6: 0.06mg (2.99%), Vitamin A: 99.6IU (1.99%)