

Our State eats

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Red Velvet Peppermint Pound Cake

Yield: 12 servings.

Pound cake:

- 3 sticks unsalted butter, at room temperature
- 3 cups granulated sugar
- 5 large eggs, at room temperature
- 2 teaspoons vanilla extract
- 2 teaspoons peppermint extract
- 1 teaspoon distilled white vinegar
- 3 cups all-purpose flour
- $\frac{1}{3}$ cup unsweetened cocoa powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon baking soda
- 1 cup whole buttermilk
- 1 (1-ounce) bottle red food coloring

Peppermint cream cheese filling:

- 1 (8-ounce) package cream cheese, at room temperature
- $\frac{1}{4}$ cup granulated sugar
- 1 large egg
- 1 teaspoon peppermint extract

Glaze:

- 1 cup powdered sugar
- 2 tablespoons whole milk
- $\frac{1}{2}$ teaspoon peppermint extract
- $\frac{1}{4}$ cup crushed peppermint candies (optional, for garnish)



For the cake: Preheat oven to 325°. Prepare a Bundt pan with cooking spray.

In a large bowl, beat butter and sugar with a mixer until light and fluffy. Add eggs one at a time, beating each egg until well incorporated. Add vanilla and peppermint extracts and vinegar; beat until incorporated.

In a separate bowl, whisk flour, cocoa powder, salt, and baking soda.

Add flour mixture and buttermilk in alternating batches to butter mixture, beating consistently and ending with flour. Stir in food coloring. Pour half of the batter into Bundt pan.

For the filling: Using a mixer on

medium speed, whisk all ingredients until smooth.

Spoon filling into the middle of the batter, avoiding edges of the pan. Spoon remaining batter into the pan.

Bake for 1 hour and 30 minutes or until a toothpick comes out clean.

Cool for 10 minutes in pan, then remove cake and place on a wire cooling rack.

For the glaze: In a small bowl, whisk all ingredients until smooth. Once the cake has cooled completely, drizzle glaze over cake. Sprinkle top of cake with crushed peppermint candies.

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