THE J.M. SMUCKER Co

Chocolate Bundt Cake with White Chocolate Peppermint Glaze

This Bundt cake topped with a white chocolate peppermint glaze is just about as merry as it gets. Made with **Sugar In The Raw**® and **Stevia In The Raw**® because natural is better.

Prep Time	Cook Time	Serves	Difficulty
20 mins	1 hr 5 mins	16	N/A

Ingredients

- **For the Cake:**
- Softened butter, for greasing pan
- 1 cup **Sugar In The Raw**, plus more for sprinkling in cake pan
- 1 cup **Stevia In The Raw**
- 2 cups all-purpose flour
- 2/4 cup Dutch-process cocoa powder
- 1 tsp. fine sea salt
- 3/4 tsp. baking powder
- 1/4 tsp. baking soda
- 1 cup strong brewed coffee
- 3/4 cup sour cream
- 3/4 cup preferred vegetable oil
- 2 large eggs
- 1 tsp. vanilla
- **For the Glaze:**
- 1/4 cup heavy cream
- 1 cup white chocolate chips or 6 oz. white choclate, chopped
- 1 tsp. peppermint extract
- crushed peppermint candies (optional)

Directions

Step 1: Preheat oven to 350°F. Liberally butter a 10” Bundt pan. Place some sugar inside the pan and rotate to coat evenly. Shake out excess.

Step 2: In a large bowl whisk to combine sugar, stevia, flour, cocoa powder, salt, baking powder, and baking soda. Add coffee, sour cream, oil, eggs, and vanilla and whisk to combine.

Step 3: Scrape batter into prepared pan and bake until a toothpick inserted into cake comes out clean or with moist crumbs attached, 50-60 minutes.

Step 4: Let cake cool in pan for 10 minutes, then invert onto a rack, removing cake pan. Let cake cool completely.

Step 5: In a small saucepan bring cream to a boil. Take off heat, add white chocolate, cover, and let sit 5 minutes. Stir until smooth, then stir in peppermint extract. Let cool for 15 minutes.

Step 6: Pour glaze over cake, letting it drip down the sides. If desired, sprinkle cake with peppermint candies.

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