

WISHING FOR A WHITE CHRISTMAS CAKE

INGREDIENTS:

FOR CAKE:

- 1 box white cake mix
- 1/3 cup vegetable oil
- 1 1/4 cups dry sparkling wine or champagne
- 4 egg whites

FOR FROSTING:

- 1 cup unsalted butter, softened
- 3 cups powdered sugar
- Pinch of salt
- 1/2 tsp LorAnn Organic Madagascar Vanilla Extract
- 1/4–1/2 tsp LorAnn Sparkling Wine Super-Strength
- Milk or cream, if needed
- Silver and white decorations, such as edible glitter or sanding sugars



DIRECTIONS:

1. Grease bottom of a 13x9-inch baking pan* or coat with non-stick cooking spray and dust with flour. Set aside.
2. Beat cake mix, oil, sparkling wine or champagne, and egg whites in a bowl on medium speed for 2 minutes. Pour batter into prepared pan.
3. Bake cake according to package directions or until golden and center springs back when touched lightly. Transfer to a rack and cool completely.
4. To make frosting, beat butter and powdered sugar in a large bowl, or in a stand mixer bowl fitted with a paddle attachment, on low speed until mixture comes together.
5. Increase to high speed and beat for 3 minutes. Scrape down sides of bowl after the first minute.
6. Add salt, vanilla, and sparkling wine flavor. Beat for an additional minute.
7. If the frosting is too stiff, add milk or heavy cream 1 Tbsp at a time for desired consistency.
8. To make mini-cakes, cut cake into 6 rounds using a 3-inch round cutter. Slice rounds horizontally to make layers.

9. Frost the bottom layer, top with second layer, and frost the tops and sides of cakes. Decorate as desired.

Note: As an alternative to mini-cakes, bake as 24 cupcakes. Frost cooled cupcakes in a swirl pattern using a piping bag fitted with a large star attachment. Decorate cupcakes as desired.

Share your creations with us on social media!

#lorannoils @lorannglobal



LORANNOILS.COM