

# CLEO COYLE'S CANDY CANE FROSTING

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

*This easy candy cane frosting recipe will quickly dress up a tray of plain old brownies, cupcakes, or sheet cake into festive party treats. To learn more about our best-selling Coffeehouse books and download more of our recipes, visit us at [CoffeehouseMystery.com](#). ~ Cleo*

*Makes 1¾ cups frosting—enough for a thin frosting on a 9×13-inch pan of brownies or sheet cake. For a thicker frosting, simply double the recipe.*

## Ingredients:

**4 tablespoons (1/2 stick) butter, softened to room temperature**

**1 to 2 tablespoons milk**

**1½ cups powdered sugar**

**¼ tsp. peppermint extract or 1 T. peppermint schnapps**

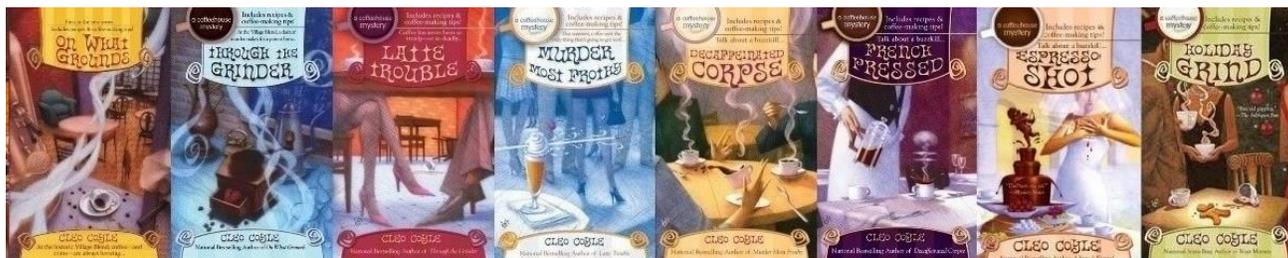
**¼ cup finely crushed candy canes (\*\*See my note below)**



**Directions:** Using an electric mixer, beat the butter until light and fluffy. Add the milk, sugar, and peppermint extract. Blend until the sugar is fully dissolved (about 1 minute). Add the crushed candy canes and beat until the frosting is light, fluffy, and turns a pretty shade of pink (about 1 minute more). If the frosting is too stiff, add a bit more milk. Frost your brownies (or cookies, cake, or cupcakes). For a pretty finish, rough chop a few more candy canes



**\*\*NOTE:** To make finely crushed candy canes, simply place your store-bought candy canes in a plastic storage bag and bang away with a rolling pin or ladle. (An instant holiday stress reliever, too.) For a ¼ cup, you'll need about 10 small or 3 large candy canes.



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