



DALE'S CHOCOLATE MINT CAKE

Servings: 12 to 16

Prep: 30 to 45 minutes / **Bake:** 30 minutes

Cake Ingredients:

- 1 cup all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 2/3 cup butter (that's one stick + 2.5 to 3 tablespoons from a second stick), room temperature
- 2 cups sugar
- 4 eggs
- ½ cup milk
- 4 squares melted chocolate (We use Baker's Unsweetened Baking Squares)
- 2 teaspoons vanilla extract
- 1 cup chopped walnuts (optional – or make a cake with half walnuts, half without)

Buttercream Frosting Ingredients:

- 4 cups (or 1 pound) confectioners' sugar
- ½ cup of butter (that's 1 stick), room temperature
- 3 tablespoons of whole milk
- 2 teaspoons peppermint extract
- Green (or pink, or blue, or whatever) food coloring

Topping Ingredients:

- 1 square chocolate (Baker's, like above)
- 1/3 cup butter (or 5 and 1/3 tablespoons)

continued

Steps:

1. For the cake: Sift together flour, salt, and baking powder in medium sized bowl.
2. In another larger bowl, beat butter, sugar, and eggs with a hand or stand mixer.
3. Add the sifted dry ingredients to the beaten wet mixture then add milk, melted chocolate*, vanilla, and walnuts, if using.
4. Pour batter into a greased and lightly floured 9x13 pan.
5. Bake for 30 minutes at 350° F (177° C) (or 325° F (163° C) if using a glass pan).
6. Allow to cool completely, in the pan.
7. For the frosting: Mix together the confectioners' sugar, butter, milk, extract, and food coloring.
8. When cake is cooled, frost the cake.
9. Then, melt together the remaining square of chocolate and the butter. then drizzle over the cake from the back of a spoon to create a thin layer over the frosting.
10. Refrigerate immediately so that the top layer of chocolate hardens.
11. When it's time to serve the cake, cut into one inch square pieces and transfer to a serving platter.
12. Keeps for about a week in the refrigerator.

** To melt chocolate, use a double boiler, or a small sauce pan filled 1/3 of the way with water with a heat resistant glass bowl resting on top. You want to gently simmer the water; you do not want a rapid boil. You'll want to constantly stir the chocolate until all the lumps are gone. Alternatively, you can use the microwave, for speed, but you need to keep your eyes on it so that it does not scorch. Microwave chocolate in a glass bowl at 50% power for short intervals...stir...then go again. If you burn your chocolate, start over from scratch, because burned chocolate is bad chocolate, dude.*