

Chocolate Mint Silk Torte

Shopping List:

1 package (18-21 oz.) traditional or chewy brownie mix
½ cup vegetable oil
¼ cup water
3 eggs
1 ¼ cup Andes crème de menthe baking chips, divided
8 oz. container frozen whipped topping, thawed, divided
6 oz. cream cheese, softened

For cake:

Preheat oven to 350. Grease and flour bottom and sides of two 8-in. cake pans.
In large mixing bowl, combine brownie mix, oil, water, and eggs. Mix well. Divide batter between pans, spreading to edges. Pans will be less than ½ full. Bake 15 to 20 minutes or until centers feel just firm to the touch, but still leave an imprint. Make ganache while cake is baking. Remove pans from oven to cooling rack; cool in pans 5 minutes. Loosen cakes from pans and invert onto cooling rack. Cool completely.

For ganache:

¼ cup Andes baking chips
½ cup whipped topping

Combine baking chips and whipped topping in microwave-safe bowl and microwave on high 20 seconds or until melted and smooth. Stir after each 20 second interval. Ganache will be thin. Allow to cool and thicken while cakes finish baking and cooling. Prepare filling.

For filling:

1 cup Andes baking chips
Remaining whipped topping, divided
6 oz. cream cheese, softened

Combine 1 cup Andes baking chips and ¾ cup whipped topping in microwave-safe bowl. Microwave on high 30 seconds or until melted and smooth, stirring after each 30 second interval. In medium bowl, beat cream cheese until smooth. Add chocolate mixture and continue beating until smooth. Fold in remaining whipped topping.

To assemble cake:

Place one cooled cake layer on cake plate. Top with all the filling, spreading to edge. Top with second layer. Pour cool, thickened ganache over top of cake and spread to edge. Do not frost sides of cake. Wrap plastic wrap around side of cake and store in refrigerator.



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