

Chocolate Mint Cake

Cake:

2 King Arthur gluten-free brownie mixes (17 ounces each)
1 cup butter, melted
4 Tbsp water
4 large eggs

8.5 ounce bag Andes Candies to decorate

Preheat oven to 350 degrees. Grease bottoms of two 9-inch round cake pans. Line bottom of pans with parchment paper. Grease paper. Whisk together melted butter, water, and eggs. Add mixes and stir until well combined. Spread batter evenly in prepared pans. Bake 34-38 minutes or until toothpick comes out with just a few moist crumbs. Cool 15 minutes on wire racks. Loosen cake from sides of pans and allow to cool completely.

Green Mint Filling and Chocolate Frosting:

2 ½ cups butter (5 sticks), softened
2 tsp peppermint extract
2 to 4 Tbsp milk
4 to 4 ½ cups powdered sugar
[green food coloring]
[1/2 cup cocoa powder]

In large mixing bowl beat butter for 2 minutes. Add peppermint extract and 2 tablespoons milk and beat again. Gradually add powdered sugar. Remove one cup of this mixture (for filling between the two cake layers). Stir 3-4 drops green food coloring into the cup of filling that you removed. Set filling aside. To remaining mixture in mixing bowl, add ½ cup cocoa powder; beat. Add more milk, one teaspoon at a time, if frosting is too thick to spread easily.

To assemble:

Dab a tablespoon of chocolate frosting onto center of cake plate so cake will adhere to plate. Then place one cake layer on cake plate. Frost with Green Mint Filling. Place second layer of cake on top of filling. Frost top and sides with Chocolate Frosting. Gently press Andes Candies upright around bottom of cake (see picture).

Ganache:

¾ cup semi-sweet or dark chocolate chips
½ cup heavy cream

Combine chocolate chips and cream in microwave-safe bowl. Microwave on high for 30 seconds. Stir. Continue to microwave in 10-second increments, stirring until smooth. Allow to cool, stirring until ganache is slightly thickened. Pour ganache slowly over top of cake, starting in center. Ganache should spread to the edges on its own. Help it along if it is too thick (or wait until it cools more if it is too thin). Allow ganache to drip down sides of cake and over candy, here and there. Garnish with chopped Andes Candies on top of cake.



*Please deliver cake to the Ingleside Hotel by
4:30pm on Friday, April 5.*