

Choc-mint Cake

Last Updated Saturday, 08 April 2017 09:05



Extremely rich and indulgent. Perfect for any special occasion.

In a large saucepan/pot melt:

125g butter

$\frac{3}{4}$ cup water

2 heaped tsp of coffee

100g dark chocolate

1 cup sugar

Let the mixture cool a little. Mix in 1 large egg.

Sift together and gently fold in:

1 $\frac{1}{4}$ cup flour

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2 heaped Tbsp cocoa

1 heaped tsp baking powder

Divide between 2 small loaf tins or cupcake pans.

Bake on 170 degrees, loaf tins – for around 25 minutes, cupcakes – for 15 minutes.

Mint Buttercream

Whisk 125g of butter till light and fluffy. Gradually add 2 ½ cup icing sugar and 2 Tbsp milk.

Add 1 ½ tsp mint essence and green colouring to your preference

Chocolate Ganache

Melt together – 150g dark/milk chocolate and 150ml of fresh cream. Gently mix till smooth and glossy.

Split the cake in half and fill it with half of the icing and ganache. Pipe or spread the remaining icing over the cake as desired. Drizzle the rest of the ganache over the icing. Decorate with sprinkles, etc.