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Recipe Title: Ooey Goey Mint Fudge Cake

Recipe Ingredients:

- 1³/₄ cups all-purpose flour
- 2 cups sugar
- ³/₄ cup unsweetened cocoa powder
- 1¹/₂ teaspoons baking soda
- 1¹/₂ teaspoon baking powder
- 2 eggs
- 1 cup milk
- ¹/₂ cup vegetable oil
- 2 teaspoon vanilla extract
- 1 teaspoon
- 1 cup of boiling water
- 1 Jar (about 13oz) Hot fudge sauce
- 15 Andes candy bars, crushed (or similar mint chocolate candies)
- Mini Chocolate Chips

Whipped Cream:

- 2 C Heavy whipping cream
- ¹/₂ C Powdered sugar
- ¹/₈ tsp Mint extract

- Green food coloring (optional)

Recipe Instructions:

Cake:

1. Preheat oven to 350°F. Grease and flour 13x9x2 inch baking pan.
2. Stir together sugar, flour, cocoa, baking powder, baking soda, and salt in a large bowl.
Add eggs, milk, oil, and vanilla.
3. Beat on medium speed mixer for 2 minutes. Add in boiling water.
4. Pour batter into prepared pans. Bake for 30-35 minutes (or until a wooden pick is inserted and comes out clean)
5. Take the end of a wooden spoon and poke holes in the cake (up and down motion, all over the cake)
6. Warm hot fudge in microwave for 30-60 seconds and pour over the cake and into the holes. Let fudge absorb and cake to cool.

Whipped Cream:

1. Pour heavy whipping cream in mixing bowl and beat on medium speed for about 3 minutes.
2. Add powdered sugar and mint extract and increase speed to medium high until peaks form. You can add green food coloring for decoration if desired.
3. Spread whipped cream over the top of the cake. Top with crushed Andies and mini chocolate chips.