

Chocolate Mint Cake

by Sunnyside Ellen

Ingredients:

6 Eggs
175g sugar
120g flour
30g cocoa powder
2 tsp baking powder

3 cups cream
3 pck. Whip It by Dr. Oetker (a cream stabilizer)*
150g mint chocolate chips
2 Tbsp sugar

Preheat oven to 180° C (350° F). Prepare 25cm (10 inch) spring pan by lining the bottom with parchment paper, but leave the sides alone.

Beat eggs with sugar until very fluffy and light in colour. In a second bowl combine flour, baking powder and cocoa powder. Using a fine meshed sieve dust the flour mixture over the eggs and mix them carefully with a whisk until just combined.

Fill into spring pan and bake for 35 to 40 minutes.

Heat cream slowly (don't let it boil) and add chocolate chips. Stir the cream while chocolate chips melt. (This will take a while.)

Let the cake cool on a cooling rack. You can freeze it overnight, which makes it easier to cut. Let the chocolate cream cool in the fridge overnight.

Whip the chocolate cream, adding the 2 Tbsp sugar and the cream stabilizer. Slice the cake twice and frost with the mint chocolate cream. Enjoy!

* If you can't find it at your grocery store you are probably fine without it.