

EVERYTHING HERBAL *by Cheryl Jabz*

Herbal Chocolate Mint Cake

A rich chocolate cake flavored with cooling mint and a touch of herbal freshness. This dessert is perfect for holidays, birthdays, or anyone who loves the classic chocolate-mint combination.

♥ WHY YOU'LL LOVE IT



Rich
chocolate
flavor



Refreshing
mint from
fresh herbs



Moist and
tender
texture



Beautiful
dessert for
special
occasions



✿ BENEFITS ✿

Mint: Traditionally used to support digestion. Provides a refreshing aroma. Adds natural flavor without excessive sweetness.

Cocoa: Contains antioxidants called flavonoids. Rich chocolate flavor with beneficial plant compounds.

✿ INGREDIENTS ✿

For the Cake

- 2 cups all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 2 cups sugar
- 1 1/2 tsp baking powder
- 1 1/2 tsp baking soda
- 1 tsp salt
- 2 large eggs
- 1 cup milk
- 1/2 cup vegetable oil
- 2 tsp vanilla extract
- 1 cup hot coffee or hot water
- 1/4 cup finely chopped fresh mint leaves

For the Mint Buttercream

- 1 cup unsalted butter, softened
- 4 cups powdered sugar
- 2–3 tbsp milk
- 1 tsp vanilla extract
- 2 tbsp finely minced fresh mint leaves
- Optional: 1–2 drops natural green food coloring

Chocolate Drizzle (Optional)

- 1 cup semi-sweet chocolate chips
- 1/2 cup heavy cream

✿ INSTRUCTIONS ✿

- 1 Preheat oven to 350°F (175°C). Grease and flour two 9-inch cake pans.
- 2 In a large bowl, whisk together flour, cocoa, sugar, baking powder, baking soda, and salt. Add eggs, milk, oil, and vanilla. Mix until smooth. Stir in chopped mint leaves. Slowly add hot coffee or water and mix well.
- 3 Divide batter between pans.
- 4 Bake for 30–35 minutes or until a toothpick comes out clean. Cool completely before frosting.
- 5 **Make the Mint Buttercream:** Beat butter until creamy. Gradually add powdered sugar. Mix in milk, vanilla, and chopped mint. Beat until fluffy.
- 6 **Assemble:** Place one cake layer on a serving plate. Spread a thick layer of mint buttercream. Add the second cake layer. Frost the top and sides.
- 7 **Add Chocolate Drizzle:** Heat cream until steaming. Pour over chocolate chips. Let sit 2 minutes, then stir smooth. Drizzle over the cake and let set.
- 8 **Serving Suggestion:** Serve with fresh mint leaves and a cup of mint tea or herbal coffee. The cool mint flavor balances the chocolate beautifully.
- 9 **Makes:** 12–16 servings.

SCAN ME



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