

MINT CHOCOLATE DRIP CAKE

This recipe will bake 2x 8" round cakes @ 3" depth or as Paul bakes 4x 8" round cakes @ 1.5" depth

Need a different size? Try our recipe re-sizing [CALCULATOR](#)

- 3 packets of poppets cut into quarters
- 500g unsalted butter
- 700g caster sugar
- 6 eggs
- 3 tsp vanilla
- 700ml milk
- 600g plain flour
- 170g cocoa powder
- 3 tsp bicarbonate of soda
- 2 tsp salt

Oven 180 degrees Celsius

Buttercream

- 750g unsalted butter
- 1.5kg icing sugar
- 100g mint chocolate biscuit
- Green food colouring gel – rainbow dust leaf green pro gel

*when adding the biscuit make sure to leave it on long enough to break into small bits

Ganache

- 800g aero peppermint chocolate
- 350ml Cream

TOOLS

- Mixer
- Bowl
- Sieve
- Scales
- Large & small scraper
- Palette knife