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](https://www.cakeflix.com/cake-size-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