

# Dark Chocolate Mint Sheet Cake

Recipe courtesy of [ohiosoutherner.com](http://ohiosoutherner.com)

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## INGREDIENTS (24 SERVINGS)

### Cake

- 2 cups flour
- 2 cups sugar
- 1 tsp baking soda
- 1 tsp instant espresso
- 1/4 tsp salt
- 3/4 cup milk
- 1/2 cup butter (1 stick)
- 1/3 cup unsweetened dark cocoa
- 1/2 cup buttermilk, room temperature
- 1 tsp vanilla
- 2 large eggs, room temperature



### Mint filling

- 1 1/3 cups white chocolate chips
- 14 oz can sweetened condensed milk
- 1/2 tsp peppermint extract
- green food coloring (optional)

### Chocolate Frosting

- 1 cup melted butter (2 sticks)
- 1/4 cup unsweetened dark cocoa
- 6 tbsp half and half
- 1 tsp vanilla
- 5 cups powdered sugar

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## DIRECTIONS

1. Prepare the cake pan, coat a 13 x 9 in baking with cooking spray and line with parchment paper. Preheat the oven to 375 degrees.(Note: You can use a 15 x 10 jelly roll pan for this recipe. Bake for 17 minutes.)
2. In a large mixing bowl, combine the flour, sugar, baking soda, espresso powder, and salt. Set aside.
3. In a small saucepan, combine the milk, butter, and cocoa. Bring it to a boil and then remove from the heat. Combine with the flour mixture. Beat at medium speed of a mixer until well blended. Add the buttermilk, vanilla and eggs and beat well. Pour

the batter into the pan and bake at 375 degrees for 22 minutes or until a wooden pick inserted in the center comes out clean. Place on a wire rack to cool completely.

4. Place the white chocolate chips, sweetened condensed milk and peppermint extract in a microwave safe bowl. Microwave for one minute and then stir vigorously. Repeat two more times until the chips are completely melted. Add the food coloring if desired. Pour over the cake and smooth out. Refrigerate to set the filling.
5. Once the mint layer is dry to the touch, make the chocolate frosting. In a medium bowl whisk the melted butter, cocoa, half and half, and vanilla together. When it is smooth, whisk in the powdered sugar. Pour over the mint layer and spread evenly. Allow the frosting to set for at least an hour before serving. Serve at room temperature.