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# Creamy Layered Chocolate Mint Cake

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**1 box chocolate mint cake mix**  
**1 1/2 large containers whipped topping**  
**1/8 cup creme de menthe (optional)**  
**2 teaspoons mint flavoring**  
**green food coloring**  
**CHOCOLATE SAUCE**  
**1/2 cup sugar**  
**4 teaspoons cornstarch**  
**1/2 cup water**  
**1 one-ounce square unsweetened chocolate**  
**dash salt**  
**1 tablespoon butter**  
**1/2 teaspoon vanilla**

Make the cake according to package directions. Pour the batter into two layer cake pans. After baking, remove from the pans and freeze.

Cut each layer in half while partially frozen, making four layers. Add 1/8 cup of creme de menthe and the mint flavoring to the whipped topping. Tint with green food coloring. Build the cake by alternately frosting the layer tops and stacking the layers. Frost each layer generously with the whipped cream topping. When all four layers are assembled, frost the exterior of the cake.

Refrigerate. The cake moistens and is better if it can sit for at least several hours before serving. Drizzle chocolate sauce over each serving.

Make the chocolate sauce: In a saucepan, combine the sugar and cornstarch. Add the water, chocolate and salt. Cook and stir until thickened and bubbly. Remove from the heat. Stir in the butter and vanilla.

## **Dessert**

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*Per Serving (excluding unknown items): 1042 Calories; 56g Fat (45.7% calories from fat); 4g Protein; 144g Carbohydrate; 4g Dietary Fiber; 31mg Cholesterol; 155mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 11 Fat; 8 1/2 Other Carbohydrates.*