

Minty Chocolate Snack Cake



PREPARATION TIME
15 minutes



COOKING TIME
35 minutes



PERFECT PARTNER
peppermint tea



Stock up on candies, such as chocolate-covered mint patties, in early November—just after Halloween. The bargains are significant, and you can freeze the candies for up to 6 months.

SHOPPING LIST

- cocoa • chocolate-covered mint patties

ON HAND

- flour • baking soda • salt
- brown sugar • oil • vinegar
- vanilla extract

INGREDIENTS

- 1²/₃ cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup packed light brown sugar
- 1/4 cup unsweetened cocoa powder
- 1 cup water
- 1/3 cup vegetable oil
- 1 teaspoon white vinegar
- 1/2 teaspoon vanilla extract
- 1 (13-ounce) package small chocolate-covered mint patties

MAKES **36** SQUARES

COOKIN'
Express

• Large chocolate-covered mint patties can also be used in a pinch. Purchase 5 patties, then cut each one into small pieces. Arrange over cake and proceed as recipe directs.

Make Ahead

You can make this snack cake up to 24 hours ahead. Store in an airtight container until ready to serve.

♦ VARIATION

If you love chocolate and mint together, add a few drops of peppermint extract to the cake batter in step 1.

1 Preheat oven to 350°F. Combine flour, baking soda and salt in a medium bowl. Add brown sugar and cocoa powder; mix well. Add water, oil, vinegar and vanilla; mix well.



2 Pour batter into an ungreased 8 x 8-inch pan. Bake for about 35 minutes or until a toothpick inserted in center comes out clean.

3 Arrange mint patties on top of cake. Return to oven until candies begin to melt, about 1 minute. Remove from oven.



4 Spread melted mint patties evenly over cake with a knife. Cool completely. Cut cake into small squares.