

## Chocolate Mint Cake in a Jar

I came across an article online, “15 Dessert Recipes in a Jar – Cakes, cupcakes, brownies, and more by Andrea Roxas” (<http://www.babble.com/best-recipes/cakes-and-baking/desserts-recipes-in-a-jar-cake/>) and became fascinated with the concept of eating out of a jar. So here is my own creation of decadence in a jar...

8 – 8 oz. (half pint) glass Bell jars  
Pam Canola Oil Cooking Spray

### FOR CAKE:

½ cup Cocoa Powder  
2 tsp. instant espresso or instant coffee  
1 cup Water, boiling  
2 tsp. Vanilla Extract  
1 ¼ cups Flour  
½ tsp. Baking Powder  
½ tsp. Baking Soda  
12 Tbls. (1 ½ sticks) Butter\*, softened  
1 ¼ cups Sugar  
2 Eggs

### MINT TOPPING:

1 cup Confectioner’s Sugar, sifted to remove lumps  
2 Tbls. Butter, melted  
1 Tbls. Milk  
½ tsp. Vanilla Extract  
2 tsp. Peppermint Extract  
2-3 drops Green Food Coloring

### CHOCOLATE TOPPING

1 cup Semisweet or Dark Chocolate  
2 Tbls. Butter  
2 Tbls. Milk  
½ tsp. Peppermint Extract

\* I use salted sweet cream butter. If you use unsalted butter add ¼ tsp. salt to this recipe

- ☞ In a bowl, combine cocoa powder, instant coffee, boiling water, and vanilla extract. Mix until smooth. Cool to room temperature.
- ☞ Preheat oven to 350°. Spray the inside of the jars with cooking spray. Set aside. In a small bowl combine flour, baking powder, and baking soda. Set aside.
- ☞ In a large bowl beat butter with an electric mixer until smooth and shiny, about 1 minute. Add sugar and beat for 3 minutes. Add eggs, beating until well combined. Add 1/3 of flour mixture and beat until combined. Add 1/3 cocoa mixture and beat until combined. Continue to add flour and cocoa alternately until everything is incorporated.
- ☞ Pour ½ cup of batter into each jar. Place jars onto an oven safe tray and place in center of preheated oven. Bake for 17 minutes. Cakes are done when a long needle inserted in center comes out clean. Toppings can be added while cakes are warm but not hot.

NOTE: The cakes will rise to the top but shrink down to three-fourths the height of the jar. When the cakes cool they pull away from the glass, so the toppings will drip down the sides as opposed to forming a flat layer of frosting on top of cakes.

- ☞ TO MAKE MINT TOPPING: In a bowl combine confectioners sugar, melted butter, milk, vanilla and peppermint extracts, and green food coloring. Divide mint topping among jars and pat sides of jar to help spread mint topping onto cakes.
- ☞ TO MAKE CHOCOLATE TOPPING: In a microwave safe bowl, combine chocolate, butter, milk, and peppermint extract. Heat on high for 1 minute. Remove and whisk until smooth. If the chocolate is not melted through, continue to heat for 15 second intervals, stirring in between, until mixture is smooth. Distribute chocolate evenly among jars on top of Mint Topping, tapping sides to help spread evenly.
- ☞ Cakes can be served as is or cover with lids to save (3 days at room temp or 5 days in the refrigerator).