

March Birthday Cake Recipe



Mint Chocolate Chip Ice Cream Cake

Ingredients

2 cups sugar

1-3/4 cups all-purpose flour

3/4 cup unsweetened dark cocoa

2 Tbsp. instant coffee granules

1-1/2 tsp. baking soda

1-1/2 tsp. baking powder

1 tsp. salt

1 cup milk

2 eggs

1/2 cup vegetable oil

1 tsp. pure mint extract

3/4 cup boiling water

2 pints mint chocolate chip ice cream, softened

2 cups whipped cream

Directions

Heat oven to 350° F. Grease and flour two 8-inch cake pans, and set aside.

Sift dry ingredients into a large bowl of an electric mixer. Add milk, eggs, oil and mint extract; beat at medium speed for 2 minutes. Turn mixer to low, slowly pour in boiling water, and mix until blended (batter will be thin).

Pour batter evenly into prepared pans. Bake for 30 to 35 minutes, or until wooden pick inserted into center of cakes comes out clean. Leave in pans for 10 minutes before inverting onto wire rack.

When cakes have cooled to room temperature, separately wrap each in plastic and place in freezer for about 4 hours. When ready to assemble, remove pints of ice cream from freezer and set on counter a few minutes until they have slightly softened. Remove one cake from freezer, unwrap it, and place it on a plate. Use an offset spatula to smoothly spread softened ice cream over the entire surface of the cake. Remove second cake from freezer, unwrap, position atop the ice cream layer, and add remaining pint of ice cream over top. Spread whipped cream over ice cream. Immediately transfer to freezer for 2 hours or until completely set. Decorate and garnish as desired.