

Ingredients



- 1 Cup Semi-Sweet Chocolate (Pieces or morsels)
- 6Tbs Butter
- **Chocolate Topping:**
- 3 Drops Green Food Coloring
- 1/2 tsp Mint Extract
- 1 Tbs Water
- 2 Cups of Powdered Sugar
- 1/2 Cup Cream Cheese (softened)
- **Mint Layer:**
- 1 1/2 Cups Hersheys Syrup
- 4 Eggs
- 1/2 Cup Butter
- 1 Cup Sugar
- 1 Cup Flour
- **Cake Layer:**

Double Chocolate Mint Dessert

MOM
fueling
HUNGRY
BOYS

Instructions

- Pre-heat oven to 350 Degrees.
- In a large bowl, beat butter, sugar, eggs, flour, and syrup until smooth.
- Pour into a well greased 9x13 pan and bake 25-30 minutes. Cool completely.
- mix mint layer in order of ingredients and frost the cake, chill.
- In microwave safe bowl, place butter and chocolate. Cook on High until chips are melted, stir until smooth.
- Frost over the mint layer. Cut into squares to serve.

