



Andes Mint Layer Cake

INGREDIENTS:

- 1 boxed chocolate cake mix (with oil/eggs/water to make according to directions)
- 2 packets of Dream Whip (found near the jello/pudding boxes at the grocery)
- 3/4 cup milk
- 1 teaspoon vanilla
- 3 tablespoons cocoa powder
- 3 tablespoons powdered sugar
- Andes Mint Baking Chips 10 oz.
- One container of pre-made chocolate frosting

DIRECTIONS:

- Make cake mix according to box and bake in 2 – 8 or 9 inch round pans (I cut parchment paper to fit, spray the pan with non-stick spray, and place it in the bottom of each pan so that the cake comes out easier).
- Cool cakes completely on a wire rack and while they are cooling make your whipped filling:
- Put Dream Whip, milk, vanilla, cocoa powder and powdered sugar into a mixing bowl and blend together.
- Using a mixer, beat until stiff peaks form (3-4 minutes)
- Fold in Andes mint baking chips, saving aside a few for topping.
- Scoop chocolate frosting into a microwave safe bowl and heat for only about 20-30 seconds in the microwave. Heat until frosting is melted into a hot fudge consistency.
- Use a large serrated knife to level your two cakes.
- Place 1st cake on serving plate, leveled edge up.
- Pour about 1/4 of melted frosting on top of cake and spread to cover (I put this layer in the fridge for about a minute just to cool the warm frosting down before adding the mousse layer)
- Spoon all of the mousse on top of the cake and spread it ALMOST to the edges.
- Top with second cake– put the leveled edge against the mousse...this keeps all the crumbs in the middle and leaves a nice flat surface on the top of your cake. Gently press top layer down to squeeze the mousse all the way to the edges.
- Pour the rest of the melted frosting over the entire cake and let it drip over the edges.
- Sprinkle the remaining Andes Mint bits on top.
- Refrigerate until serving, this will make the middle layer firm and easy to cut.