

June 27, 2018
Mint Chocolate Crater Cake

Ingredients:

- 1 18 oz. package yellow cake mix
- ½ tsp. mint extract, divided
- 1 ½ c. cold milk
- 1 3.9 oz. pkg. instant chocolate pudding mix
- 1 8 oz. carton frozen whipped topping, thawed
- 4-5 drops of green food coloring

Directions:

Prepare cake mix according to package directions. Add ¼ tsp. Mint extract to batter; beat well. Pour into a greased 13-in x 9 in x 2-in baking pan. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool completely on a wire rack.

In a bowl, whisk milk and pudding mix for 2 minutes. Let stand for 2 minutes or until soft-set. Using the end of a wooden spoon handle, poke 24 holes in cake. Spread pudding evenly over cake. Combine the whipped topping, food coloring and remaining mint extract; spread over pudding.

Cover and refrigerate for at least 2 hours.

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