

PREP: 30 min
COOK: 45 min
SERVES: 12

Choc Peppermint Slab Cake

This lovely chocolate cake with minty icing is perfect for feeding a crowd and is simple to prepare. Go crazy with the chocolate icing on top!

Ingredients

Slice

2 1/4 (340g) cups plain flour
1 2/3 cups (370g)caster sugar
185g butter, softened
2/3 cup (80g) cocoa
1 1/4 cups 310ml) water
1 1/4 tsp bicarbonate of soda
1 tsp salt
1/4 tsp baking powder
1 tsp Queen Natural Vanilla Extract
2 large eggs

Icing

Method - Slice

STEP 1

Heat oven to 180°C (fan forced). Grease bottom and sides of rectangular slice pan, line with baking paper.

STEP 2

In large bowl, beat butter and sugar until well combined. Scrape down bottom and sides of bowl.Add all remaining ingredients, mix on low speed for 30 seconds. Scrape down bottom and sides of bowl. Increase to high speed, and beat for 3 minutes.

STEP 3

Pour into prepared tray, and smooth top. Bake for 40-45 minutes, or until a cake skewer inserted in centre comes out clean. Cool for 10 minutes in tray, then remove to a wire rack. Allow to cool completely.

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Ingredients

3 cups + 2 tbsp (480g) icing sugar, sifted

2 tsp butter

1/2 tsp Queen Natural Peppermint Extract

2 tbsp (40ml) milk

100g dark cooking chocolate

Method - Icing

STEP 1

Using electric beaters, beat butter, milk and Peppermint Essence until smooth, gradually add icing sugar. Spread over cooled cake. Melt chocolate over low heat, and drizzle over top of cake. Cut into slices and serve.

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