

# Triple Treat Chocolate Layer Cake

## Ingredients:

### Cake

- 6 Frango Mint Dark Chocolates, chopped Fine
- 2 ounces unsweetened chocolate, chopped fine
- 1/2 cup boiling water
- 2 1/2 cups sifted cake flour
- 1/4 cup unsweetened non alkalized cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup (2 sticks) unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs, at room temperature
- 3/4 teaspoon pure vanilla extract
- 1 cup buttermilk



### Frosting

- 12 Frango Mint Dark Chocolates. chopped fine
- 2 ounces unsweetened chocolate, chopped fine
- 2 1/4 cups (4 1/2 sticks) unsalted butter, softened
- 1 cup plus 2 tablespoons confectioners sugar sifted
- 15 Frango Mint dark chocolates, chopped fine

### Method:

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### Cake

**Place** the rack in the center of the oven and preheat the oven to 350f. Generously butter three 9 inch round layer cake pans. Line the bottom of each with a circle of waxed paper. Lightly butter the paper.

**Put** the Frango Mints and unsweetened chocolate in a small bowl. Add the boiling water and stir until smooth. Let cool to room temperature.

**Sift** together the cake flour, cocoa, baking soda, and salt. Set Aside.

**With** an electric mixer on medium speed, beat the butter until smooth. gradually add the sugar and increase to high speed. Continue beating about 2 minutes until mixture is light and fluffy. Add the eggs, one at a time, mixing well after each addition. Mix in vanilla and chocolate mixture. Alternately add the buttermilk and dry ingredients, adding about one-third at a time, beginning with buttermilk.

**Divide** the batter among the prepared pans. Bake for 15 minutes. Rearrange the pans in the oven from front to back so they bake evenly.

**Continue** baking 15 to 20 minutes longer, until a toothpick inserted in the center comes out clean. Let the cakes cool in the pan for 10 minutes. Loosen from the pans and invert onto a wire rack. Peel off the waxed paper and cool completely.

### Frosting

**For** the frosting, melt the Frango Mints and Chocolate in the top of a double boiler over simmering water, stirring until smooth. Set aside to cool.

**With** an electric mixer, beat the butter until smooth. Gradually add the cooled chocolate. add the confectioners sugar and beat until smooth.

**Invert** one layer onto a cake plate. Smooth about 1 cup frosting over it. Top with another layer and frost. Add top layer, upside down. Evenly frost the top and sides of the cake with the remained frosting. Sprinkle the cake with additional chopped Frango Mints.

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