

CHOCOLATE MINT

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| TYPE: | Perennial |
| SUN: | Full Sun to Partial Shade |
| HEIGHT: | 8 to 12 inches |
| GROWING IT: | Mints like lots of sun and water. They are best grown in containers as they spread. Pinch tips to promote a compact growth. |
| PARTS USED: | Leaves. |
| HARVEST: | Pinch or cut leaves during growing season and use fresh or dried as needed. |
| CULINARY: | Great added to chocolate milk, cookies, cakes and candies or just add to iced tea in summer. Also add this mint to salads or garnish a chocolate martini. |
| AROMATIC: | Leaves can be added to potpourris. |

TRY IT!

CHOCOLATE MINT CAKE

- 40 chocolate mint leaves
- ½ c. butter
- 2 c. sugar
- 3 eggs
- 1 Tbs. vanilla
- 2 c. flour
- ½ c. cocoa
- 1 ¼ tsp. baking powder
- 1 ¼ tsp. baking soda
- ½ tsp. salt
- 1 ½ c. buttermilk

Preheat oven to 350 degrees. Butter and flour 13x9x2 inch baking pan. Layer chocolate mint leaves in the bottom of the baking pan. In a large bowl, beat together butter, sugar, eggs, and vanilla until fluffy. In another bowl, sift flour, cocoa, baking powder, and baking soda. Gradually add to the butter mixture until well blended. Pour batter into prepared baking pan over the mint leaves. Bake 30-35 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan to wire rack. Put cake in the freezer and freeze overnight. Take cake from freezer and carefully peel the mint leaves off of the cake. While the cake is still frozen, slice into three layers.