

Mint–Chocolate Pudding Cake

What you need

1 pkg. (2–layer size) yellow cake mix
1 pkg.(4–serving size) Pistachio Flavor Instant Pudding
4 eggs
1 cup water
¼ cup oil
½ tsp. Peppermint extract
8 drops green food coloring
1 pkg. (8 squares) Semi–Sweet Chocolate, chopped
20 chocolate–covered thin mint candies



Make It

PREHEAT oven to 350°F. Place cake mix, dry pudding mix, eggs, water, oil, extract and food coloring in large bowl of electric mixer. Beat on low speed just until blended. Beat on medium speed 4 minutes. Stir in chocolate. Pour into greased and floured 13x9–inch baking pan.

BAKE 40 to 45 minutes or until toothpick inserted in center comes out clean and cake begins to pull away from sides of pan. (Do not over bake.)

REMOVE cake from oven. Place candies in single layer on top of cake. Return to oven. Bake an additional 3 minutes or until candies begin to melt. Immediately spread melted candies evenly over cake to cover top of cake. Cool completely.

Kraft Kitchens Tips

Note

If using cake mix with pudding in the mix, reduce water to 3/4 cup.

Substitute

Substitute 1–1/2 cups BAKER'S Semi–Sweet Chocolate Chunks for the chopped chocolate squares.