



MINT CHOCOLATE CHIP CAKE

Directions

What You'll Need:

For the Cake:

1 package Keto Queen Kreations Chocolate Cake Mix

Frosting:

1/2 stick of butter

8 oz softened cream cheese

1/2 cup of Swerve confectioner's' sweetener

2 tbsp Jordan's Mint Chocolate Chip Skinny Syrup or
Mint extract

Green food coloring

How to Prepare:

1. Preheat oven to 350 degrees F
2. Prepare and bake chocolate cake as directed on package * (SEE NOTES)
3. While cake is baking, prepare frosting
4. Combine softened butter and cream cheese and beat together until blended
5. Add in sweetener, extract and mix again
6. Set aside in refrigerator
7. Once cakes are done cooling begin the layering process
8. Place 1 cake on a plate then top it with frosting Repeat process for remaining layers.
9. Use remaining frosting for cover the outer layer of the cake

Chocolate Glaze:

1/2 cup sugar free chocolate chips (I use Lily's)

1 tbsp coconut oil

10. In a microwave or double boiler melt together the sugar free chocolate and coconut oil, until smooth and creamy
11. Pour chocolate over frosting and refrigerate for 30 minutes
12. ENJOY!

Notes: 4" cake pans were used for this cake and 1 TBSP of almond milk was subbed for 1 TBSP of Jordan's Mint Chocolate Chip Skinny Syrup which is optional

Created by: @strickley.keto

For more delicious recipe ideas visit:

www.ketoqueenkreations.com

 [ketoqueenkreations1](https://www.instagram.com/ketoqueenkreations1)
[#ketoqueenkreations](https://www.instagram.com/ketoqueenkreations)