



*Follow our classes on Instagram: [sakg.twc](https://www.instagram.com/sakg.twc)*

## Mini Bruce Bogtrotter Chocolate Mint Cakes

Makes approx. 20 Cakes

### **Ingredients:**

- 2 cups Self raising flour
- 2 cups sugar
- 1 cup cocoa
- Pinch salt
- 1 cup milk
- ½ cup vegetable oil
- 2 eggs
- 1 teaspoon vanilla
- 1 cup hot water
- 1 tablespoons finely chopped fresh mint

### **Method:**

1. Preheat oven to 180C.
2. Mix flour, sugar, cocoa, salt in a large bowl with a wooden spoon. Mix.
3. Add eggs, oil and milk and stir well for 5 minutes.
4. Add mint, hot water and vanilla and stir well.
5. Place paper liners in a muffin pan and spoon the mixture in to half full.
6. Make sure there are no drips on the muffin pan as these may burn.
7. Bake for around 20 minutes, cool in the tins, remove and ice if required.