

## Mojito Cake

### Ingredients

For the Cake:

- 1 box white cake mix
- 10 oz clear carbonated beverage
- ½ cup white rum
- ¼ cup mint, minced
- 2 limes, zested and juiced

For the Glaze:

- 1-1 ½ cup powdered sugar
- Juice of 1 lime
- Zest of 1 lime
- Fresh mint for decoration
- 1 Tbsp white coconut rum (optional)

### Directions

Preheat your oven to 350F. Grease a 9x13 or Bundt cake pan. Set aside. Combine all the cake ingredients in a large mixing bowl beating until well incorporated, about 2 minutes. Bake for 25-35 minutes or until toothpick inserted comes out clean.

While the cake is baking, combine the ingredients for the glaze in a small mixing bowl with a whisk starting with 1 cup of powdered sugar. If the icing is too thin, add the remaining ½ cup powdered sugar a little at a time until the glaze thickens. You may not need all the sugar depending on how much juice the lime rendered and if you added the optional white rum.

Let the cake cool for 10 minutes in the baking pan. Invert onto a plate. Once completely cooled spread the icing over the cake. Decorate with a few sprigs of mint.

## Mint Jelly

### Ingredients

- 1 ½ cups fresh mint
- 2 ¼ cups water
- 3 cups sugar
- 1 lemon, juiced
- 3 drops food coloring (optional)
- 3 oz pectin

### Directions

In a 2-quart sauce pot, bring the water and mint to a rolling boil for 1 minute. Remove from heat and let stand for 15 minutes. Carefully remove the mint leaves and discard. To the water, add the sugar, lemon juice, and, food coloring. Stir to dissolve the sugar allowing it to dissolve completely. Stir in the pectin until it has blended with the sugar water mixture. Bring to a boil again for a couple minutes. For safety reasons, do not walk away during this process. Remove the sauce pot from the heat and let sit for a few minutes to cool slightly. Pour the hot jelly into a container and allow to cool completely before placing in the refrigerator.

\*If you'd like to give this recipe a little heat, add two whole fresh jalapenos to the mint and water at the beginning of this recipe. Remove the jalapenos when straining the mint.

## Mint Chocolate Chip Ice Cream

### Ingredients

- 2 cups heavy whipping cream
- 1 cup whole milk
- 1 small bunch fresh mint leaves
- 1/3 cup sugar
- ½ cup mini chocolate chips

### Directions

Heat the cream and milk over medium high heat until it comes to a simmer. Remove from heat, stirring in the mint (with stems) and sugar. Cover and let sit for at least an hour. Remove the mint leaves with a spoon, pressing them against the walls of the pot to extract as much mint flavor as possible. Allow the mixture to cool completely.

Pour the cooled mixture into a metal bowl and freeze for one hour. Stir the ice cream well, making sure to scrape the frozen ice cream formed along the edges of the bowl to break down any ice crystals that may have formed. Place back in the freezer for another thirty minutes. Remove the ice cream. Add the mini chocolate chips and give it another good stir to distribute the chips and break up any ice crystals. Place the bowl back in the freezer and stir again every thirty minutes for another one to two hours until the ice cream has firmed up enough to scoop.