

DINNERLY



Mojito Cake

with Mint Syrup & Lime Buttercream

 2h  2 Servings

Ever sip on a minty mojito and wish you could eat it in cake form? We're one step ahead of you! With the help of a little rum extract, this soaked cake will give you all the mojito vibes. You'll find the lime you're looking for in the buttercream frosting, plus fresh lime and mint on top is just a requirement. We've got you covered!

WHAT WE SEND

- 4 (1 oz) cream cheese ⁷
- 1 bag limes
- 5 oz confectioners' sugar
- ½ oz fresh mint
- ¼ oz rum extract
- 6 oz yellow cake mix ^{1,3,6,7}
- ¼ oz peppermint extract

WHAT YOU NEED

- 8 Tbsp (1 stick) butter ⁷
- 2 large eggs ³
- ¼ + ⅛ tsp kosher salt

TOOLS

- microplane or grater
- small saucepan
- 8-inch cake pan
- nonstick cooking spray
- parchment paper
- handheld electric mixer

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 310kcal, Fat 17g, Carbs 37g, Protein 3g



1. Make rum-mint syrup

Place **cream cheese** and **4 tablespoons butter** in a medium bowl to soften until step 4. Grate and juice **1 lime** (about 1 teaspoon zest and 1 tablespoon juice).

In a small saucepan, bring **½ cup confectioners' sugar** and **¼ cup water** to a boil. Off heat, stir in **lime juice, zest, half of the mint leaves and sprigs**, and **1 teaspoon rum extract**. Set aside to infuse until step 3.



4. Make buttercream

Grate and juice **1 lime**.

Use a handheld electric mixer to beat **cream cheese and butter** until creamy and combined. Add **remaining confectioners' sugar, ¼ teaspoon mint extract**, and **⅛ teaspoon salt**. Mix on low speed until combined (it may look curdled). Increase speed to medium-high; beat until light and fluffy, 3–4 minutes. Add **lime juice and zest**; beat until just combined.



2. Mix cake

Preheat oven to 350°F with a rack in the center. Grease an 8-inch cake pan with nonstick cooking spray; line bottom with a round of parchment paper.

Grate and juice **1 lime** into a second medium bowl. Whisk in **remaining rum extract, 2 large eggs, 4 tablespoons melted butter, ½ cup water**, and **¼ teaspoon salt**. Whisk in **cake mix** until smooth.



5. Assemble & serve

Thinly slice **1 lime** into rounds. Pick **remaining mint leaves** from stems; discard stems. Place **soaked cake** on a serving plate. Evenly spread **buttercream frosting** over top.

Serve **mojito cake** garnished with **lime slices and mint leaves**. Enjoy!



3. Bake & soak cake

Transfer **batter** to prepared pan. Bake on center oven rack until a toothpick inserted in the center comes out clean, 20–25 minutes.

Let **cake** cool for 5 minutes, then run a spatula around the edges and flip out onto a wire rack. Cool until just warm to the touch. Brush cake on both sides with **all of the rum-mint syrup**. Let cool completely.



6. Cheers!

A mojito cake calls for actual mojitos! Muddle a handful of mint leaves with 1 part lime juice and 1 part simple syrup, then top with 2 parts white rum. Add a splash of club soda and serve on the rocks.