

# Chocolate Lovers Mud Cake



## **Easy, Moist & Irresistible**

Yes please!! Seriously, this is a Christmas gift from us to you.

This simple chocolate mud cake recipe is a sure fire hit for any birthday or occasion. Delicious milk chocolate decorated with chocolate ice-cream & caramel popcorn.

[Watch Video](#)

## **Ingredients**

2 x 600g IGA Chocolate Mud Cake

2L tub Chocolate Ice-cream

150g Milk Chocolate

125g Community Co Caramel Popcorn

## **Method:**

1. Place the first mud cake on a plate. Top with a layer of chocolate ice-cream and add the second mud cake on top.

2. Working quickly, cover with the rest of the ice-cream, using a spatula to smooth as you go.
3. Freeze for at least 4 hours.
4. Just before serving, break the chocolate into pieces and melt in the microwave, stirring it every 30 seconds until nice and smooth.
5. Move your cake from the freezer to a cake stand, spoon the melted chocolate over the top of the cake, allowing it to drip down the sides (it will set fast against the ice-cream).
6. Working quickly, decorate with caramel popcorn and serve immediately.