

DINNERLY



Funfetti Whoopie Pies:

No birthday required!



1,5h



2 Servings

Did you know that funfetti is unicorn food? These mythical creatures know a thing or two about turning an ordinary day into a celebration. Channel your inner unicorn with these fluffy mini cakes loaded with rainbow sprinkles and filled with sweet mascarpone frosting. Our funfetti whoopie pies are no myth, they're the real deal! No birthday (or aging up) required. (2-p plan makes 8 whoopie pies; 4-p plan makes 15 whoopie pies)

WHAT WE SEND

- 4 oz mascarpone ¹
- 6 oz yellow cake mix ^{2,3,4}
- 5 oz self-rising flour ⁴
- 2 (1 oz) pkts rainbow sprinkles
- 2½ oz confectioners sugar

WHAT YOU NEED

- 4 Tbsp unsalted butter ¹
- large egg ²
- kosher salt

TOOLS

- 2 rimmed baking sheet

ALLERGENS

Milk (1), Egg (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 250kcal, Fat 10g, Carbs 37g, Protein 3g



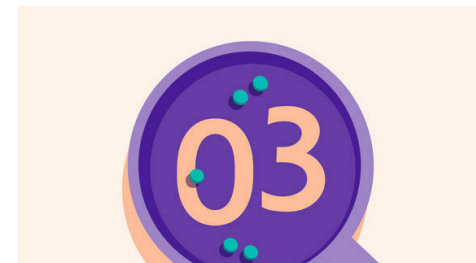
1. Prep ingredients & tools

Preheat oven to 400°F with racks in the upper and lower thirds. Place **mascarpone** and **4 tablespoons butter** in a medium bowl; set aside to soften at room temperature until step 4. Line 2 rimmed baking sheets with parchment paper, or lightly grease with **oil**.



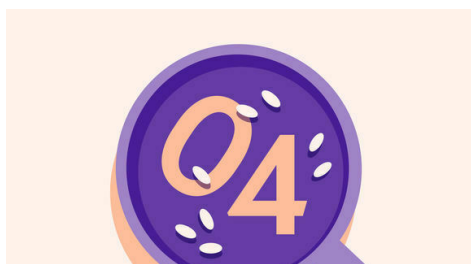
2. Mix batter

In a medium bowl, whisk to combine **cake mix** and **½ cup self-rising flour**. Add **½ cup water**, **¼ cup oil**, and **1 large egg**; whisk until combined. Fold in **¾ of the sprinkles**.



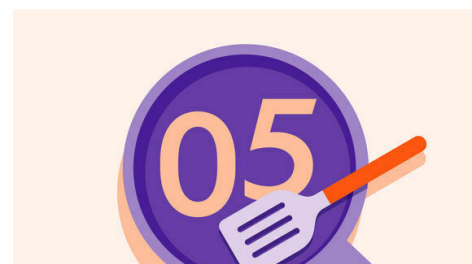
3. Form & bake cakes

Spoon **8 rounds of batter** (about 1 tablespoon each) onto each prepared baking sheet (16 rounds total). Evenly top rounds with **remaining sprinkles**. Bake on upper and lower racks, rotating pans halfway through, until set and firm to the touch, 6–10 minutes. Allow **cakes** to cool on pans for 5 minutes, then use a metal spatula to transfer to a wire rack to cool completely.



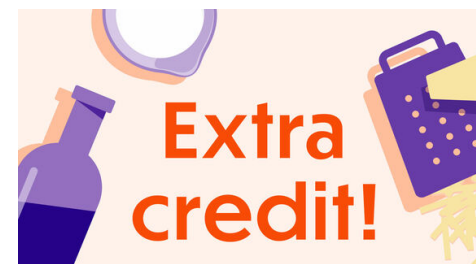
4. Make frosting

Using an electric mixture, beat **softened butter** and **mascarpone** on medium-high until creamy and combined, 1–2 minutes. Add **confectioners' sugar** and **a pinch of salt**; beat on the lowest speed until sugar is fully combined. Increase speed to medium-high; beat until **frosting** is light and fluffy, 2–3 minutes.



5. Assemble whoopie pies

Flip **half of the cakes** over and spread flat sides with **frosting**. Place **remaining cakes** flat side down on top of frosting to create **whoopie pies**. Enjoy!



6. Pro tip: Soften Butter

Butter needs to be very soft before finishing frosting (you should be able to "cut" it with your finger). If it's still too firm, whack it a few times with a rolling pin to soften it up.