

DINNERLY

Lyle, Lyle,
Crocodile
EXCLUSIVELY IN THEATERS



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Lyle's Blackout Chocolate Cake

Dinnerly x Lyle, Lyle, Crocodile



2,5h



2 Servings

When the Primm family found Lyle in their new house, they would have never thought a crocodile could be so sweet (and have such a great singing voice!). Mrs. Primm and Lyle first bonded when they baked a cake together, so as an ode to that special moment, we give you this: the ultimate chocolate cake. Chocolate on chocolate on chocolate! Indulge in a slice, then catch Lyle, Lyle, Crocodile exclusively in theaters October 7th!

WHAT WE SEND

- 3 oz vanilla pudding mix ^{7,17}
- 1½ oz unsweetened cocoa powder
- ¼ oz espresso powder
- 2 (6 oz) chocolate cake mix ^{1,3,6,7,17}

WHAT YOU NEED

- ¾ cup milk ⁷
- 2 large eggs ³
- kosher salt

TOOLS

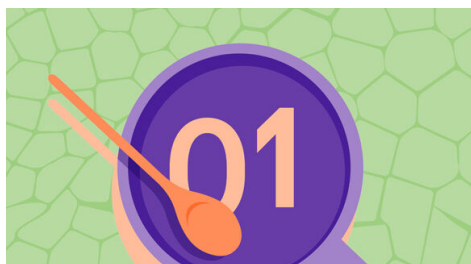
- 8-inch cake pan
- nonstick cooking spray
- parchment paper
- handheld electric mixer
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

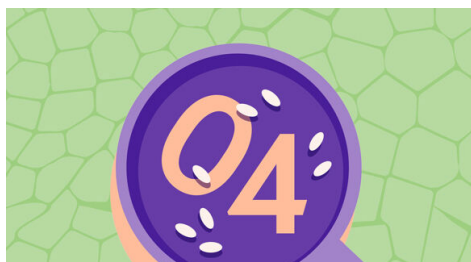
Calories 250kcal, Fat 8g, Carbs 46g, Protein 5g



1. Make pudding

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

In a large bowl, whisk to combine **pudding mix**, **3 tablespoons cocoa powder**, **½ teaspoon espresso powder**, and **¾ cup milk**. Cover with plastic wrap and refrigerate until step 5.

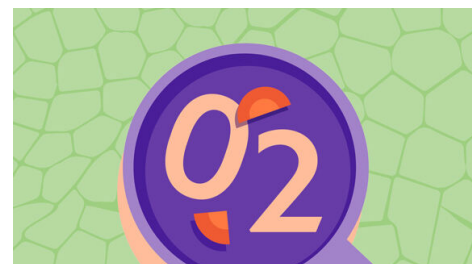


4. Bake crumbs

Reduce oven to 325°F.

Trim the ½-inch curve on top of **cake**. Crumble trimmings into sandlike **crumbs** and spread onto a rimmed baking sheet.

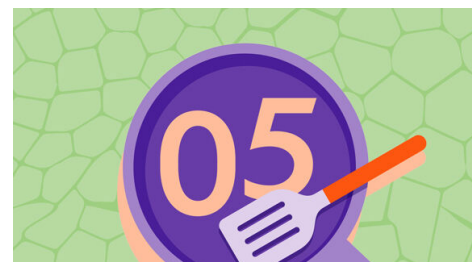
Bake on center oven rack, stirring every 10 minutes, until dried and crisp, 25–30 minutes. Let cool to room temperature.



2. Mix cake batter

In a second large bowl, combine **all of the cake mix**, **remaining cocoa powder**, **2 large eggs**, **1¼ cups water**, and **1 teaspoon each of salt and espresso powder**. Using a handheld electric mixer, beat until completely smooth and shiny, about 2 minutes.

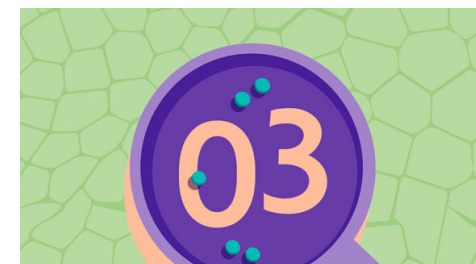
Transfer to prepared cake pan and spread into an even layer.



5. Assemble & serve

Spread **pudding** over top and sides of **cake**. Sprinkle **crumbs** evenly over top and sides, lightly pressing to adhere.

Cut **Lyle's Blackout Chocolate Cake** into slices and serve. Enjoy!



3. Bake cake

Bake **cake** on center oven rack until domed and a toothpick comes out clean, 30–35 minutes.

Let cool in pan for 1 hour before removing.



6. Lyle's Extra Bite!

Why was the crocodile invited to glamorous parties?

Because he was a snappy dresser!