

# DINNERLY

## Santa Hat Cupcakes

with Marshmallow Frosting



30-40min



2 Servings

### WHAT WE SEND

- 7 oz marshmallow fluff <sup>3</sup>
- 2 oz red sanding sugar
- 5 oz confectioners' sugar
- 6 oz chocolate cake mix <sub>1,3,6,7</sub>

### WHAT YOU NEED

- 12 tablespoons unsalted butter <sup>7</sup>
- kosher salt
- 1 large egg <sup>3</sup>

### TOOLS

- cupcake tin
- hand-held 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 0kcal



#### 1. Make cupcakes

Preheat oven to 350° F with a rack in the center.

Line a cupcake tin with 6-7 cupcake liners.

In a large bowl, combine chocolate cake mix, 1 egg, and ½ cup water. Using an electric mixer, beat batter until shiny and no clumps remain, about 2 minutes.



#### 2. Bake

Divide batter between 6—7 cupcakes (about ⅓ cup each). Bake until puffed and a toothpick comes out clean when inserted into the center, 18–20 minutes. Let cool completely.



#### 3. Make frosting

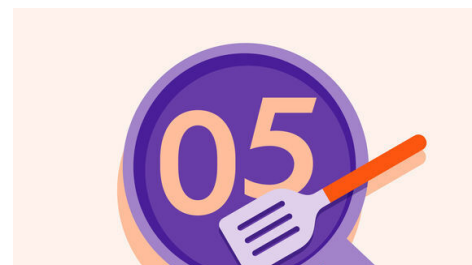
In a large bowl, beat 12 tablespoons room temperature butter until light and fluffy, 1–3 minutes. Add confectioners sugar and a pinch of salt. Beat until sugar is fully combined with butter, and mixture is light; (if frosting is too loose, transfer to fridge for 20 minutes to chill. Beat again.) Add half a jar of marshmallow fluff and fold into frosting until combined.



#### 4. Prepare decorations

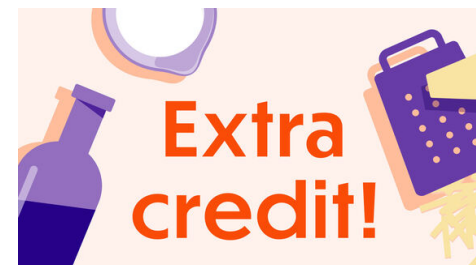
Transfer two thirds of the frosting to a large plastic bag, cut a ½-inch off the corner of the bag. Transfer remaining third to a small plastic bag, cut ⅛-inch off the corner of the bag.

Transfer sanding sugar to a shallow bowl.



#### 5. Frost

Pipe a conical mound in the center of each cupcake, leaving ½-inch border around the edges. Carefully cover the mound in red sanding sugar. Using the small plastic bag, pipe a white frosting border around the edges of the red mound and a dollop at the top for the hat pompom. Enjoy!



#### 6.

Extra credit!