

DINNERLY



Boston Cream Cupcakes with Chocolate Ganache



1,5h



2 Servings

A Boston cream pie craving can hit you out of nowhere (in our experience, at least), but you don't have time to drop everything and make a pie at a moment's notice. You're busy living your amazing life! But life can always be improved with the addition of a cupcake, especially when it's topped with chocolate ganache and filled with vanilla cream. We've got you covered! (2p-plan serves 6; 4p-plan serves 12)

WHAT WE SEND

- 3 oz vanilla pudding mix ^{7,17}
- 2 (1 oz) cream cheese ⁷
- 5 oz self-rising flour ¹
- 5 oz granulated sugar
- 3 oz mascarpone ⁷
- 3 oz chocolate chips ^{6,7}

WHAT YOU NEED

- butter (optional) ⁷
- neutral oil
- vanilla extract
- 1 large egg ³
- kosher salt

TOOLS

- hand-held electric mixer
- 6-cup muffin tin
- microwave

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 410kcal, Fat 19g, Carbs 58g, Protein 5g



1. Prep cream filling

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

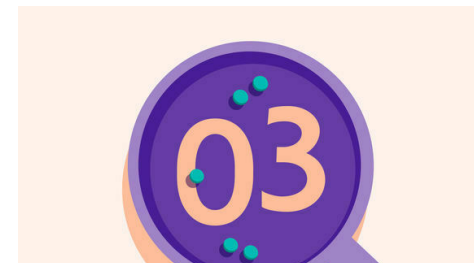
In a medium bowl, using an electric mixer, beat together **all of the cream cheese, pudding mix, and ¾ cups cold tap water** until smooth and fully combined, 1–2 minutes (mixture will be very thick). Cover and chill in fridge until step 5.



2. Make cupcake batter

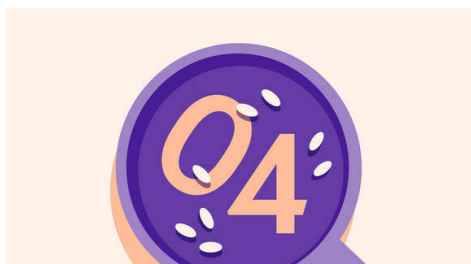
Line a 6-cup muffin tin with paper liners (or coat with **butter**).

In a second medium bowl, whisk to combine **self-rising flour, ½ cup sugar, ¼ cup mascarpone, 1 large egg, ⅔ cup water, 2 tablespoons oil, 1 teaspoon vanilla, and ¼ teaspoon salt** (it's okay if batter is slightly lumpy).



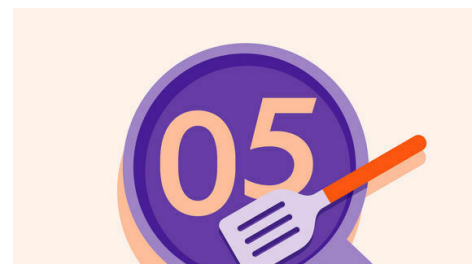
3. Bake cupcakes

Evenly spoon **batter** into prepared muffin tin. Bake on center oven rack until **cake** feels set, edges pull away slightly from pan, and a toothpick inserted into center comes out clean, 12–18 minutes. Remove from oven and let cool completely, about 1 hour.



4. Make ganache

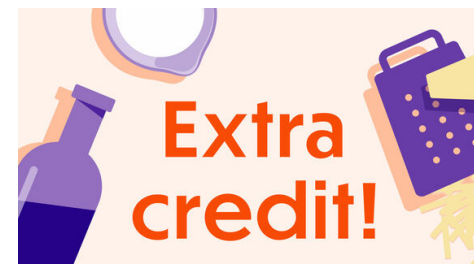
In a small microwave-safe bowl, stir to combine **chocolate chips, remaining mascarpone, 1 tablespoon each of sugar and water, and a pinch of salt**. Microwave on high until warm and chips are starting to melt, 30–60 seconds (watch closely as microwaves vary). Whisk to combine until chocolate is melted and mixture is smooth. Set aside until cooled and thickened, 10–15 minutes.



5. Ice cupcakes & serve

Transfer **cream filling** to a resealable plastic bag. Cut a ½-inch wide hole in one corner. Use a butter knife to cut a 1-inch wide, 2-inch deep hole into the center of each **cupcake**. Fill cupcakes, stopping when cream reaches edge of hole.

Spoon **chocolate ganache** over **Boston cream cupcakes**, smooth into an even layer, and serve. Enjoy!



6. Did you know?

After we made the switch to becoming a paperless company at our US and Australian sites, we avoided 2.6 million sheets of paper waste in 2020. As we implement this in all our sites globally, we'll save more than 6 million sheets of paper per year.