

DINNERLY



Marbled Tiramisu Cake with Whipped Mascarpone Frosting

 3h  2 Servings

This skillet tiramisu cake tastes even better than it looks. How's that possible you ask? Simply imagine a light and creamy mascarpone frosting atop a chocolate-vanilla marbled cake (that's been drizzled with coffee syrup), finished with a light dusting of cocoa powder. Need we say more? We've got you covered! (2p-plan makes 8 servings; 4p-plan makes 10 servings)

WHAT WE SEND

- 3 oz mascarpone ¹
- 10 oz granulated sugar
- ¼ oz espresso powder
- 5 oz self-rising flour ³
- ¾ oz unsweetened cocoa powder
- 2½ oz confectioners' sugar

WHAT YOU NEED

- 1 stick (8 Tbsp) butter ¹
- vanilla
- 1 large egg ²
- ⅓ cup milk ¹
- kosher salt

TOOLS

- medium (10") ovenproof skillet
- hand-held electric mixer

ALLERGENS

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

NUTRITION PER SERVING

Calories 330kcal, Fat 14g, Carbs 49g, Protein 4g



1. Prep ingredients

Preheat oven to 325°F with a rack in the center. Grease a medium (10") ovenproof skillet.

Add **mascarpone** and **4 tablespoons butter** to a medium bowl; let soften at room temperature until step 4.

In a liquid measuring cup, add **espresso powder**, **½ cup granulated sugar**, **⅔ cup hot tap water**, and **¼ teaspoon vanilla**; stir until sugar is dissolved. Set **coffee syrup** aside until step 4.



4. Add syrup & make frosting

Once cooled, lightly poke all over **cake surface** with a fork. Pour **coffee syrup** over top. Let set in fridge for at least 2 hours or overnight.

To bowl with **softened mascarpone and butter**, beat on medium-high speed until creamy, 1–2 minutes. Add **confectioners' sugar**; beat until sugar is fully combined and **frosting** is light and fluffy, 2–3 minutes more.



2. Make batters

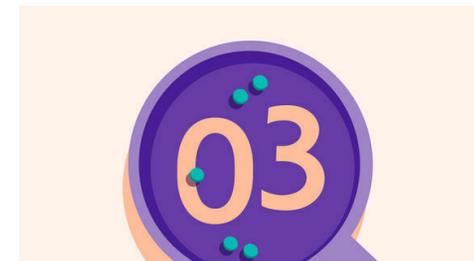
Add **½ cup granulated sugar** and **4 more tablespoons butter** to a medium bowl; beat on low speed until light and fluffy, 1–2 minutes. Add **1 large egg** and **1 teaspoon vanilla**; beat to combine. Mix in **⅓ cup milk**; beat in **flour** and **½ teaspoon salt** until just combined.

Pour **half the batter** into another bowl; mix in **3 tablespoons cocoa powder** and **2 tablespoons water**.



5. Frost & serve

Remove **cake** from fridge and spread **frosting** over top, leaving a 1-inch border around edges. Dust with **some of the remaining cocoa powder**. Spoon into bowls or cut into slices for serving. Enjoy!



3. Marble & bake

Into prepared skillet, pour **vanilla and chocolate batters**, alternating between the two (batter will be a thin layer, so spread evenly to edges of pan). Swirl batters together with a knife tip.

Bake on center oven rack until firm to the touch, sides are pulling away from skillet, and a toothpick inserted into center comes out clean, 20–25 minutes. Let cool 5 minutes.



6. Make cupcakes!

Have a birthday party to host? Turn this cake into cupcakes instead. Simply pour the batter into cupcake tins and bake for 18–20 minutes at 325°F. Poke the cupcakes with a fork and spoon coffee syrup over top. Frost with mascarpone frosting.