

DINNERLY



Pumpkin Snickerdoodle Cupcakes with Mascarpone Buttercream

 1h  2 Servings

It's that time of year again...time to break out the sweaters, a steaming cup of joe, and a pumpkin snickerdoodle cupcake. What, didn't you know you're required to eat this cupcake every fall? Why wouldn't you when it's topped with a creamy mascarpone frosting and a sprinkle of warm spiced-sugar. We've got you covered! (2p-plan serves 6; 4p-plan serves 12—nutrition reflects 1 cupcake)

WHAT WE SEND

- 5 oz granulated sugar
- ¼ oz warm spice blend
- 15 oz can pumpkin purée
- 3 oz mascarpone ³
- 5 oz confectioners' sugar
- 6 oz yellow cake mix ^{1,2,3,4}

WHAT YOU NEED

- 8 Tbsp butter, softened ³
- vanilla extract
- kosher salt

TOOLS

- 12-cup cupcake tin
- handheld electric mixer

ALLERGENS

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

NUTRITION PER SERVING

Calories 440kcal, Fat 26g, Carbs 52g, Protein 3g



1. Prep sugar & batter

Preheat oven to 350°F with a rack in the center. Line a 12-cup cupcake tin with paper liners.

In a small bowl, combine **3 tablespoons granulated sugar** with **1 teaspoon warm spice blend**.

In a separate large bowl, combine **cake mix**, **¼ cup pumpkin purée** (save rest for own use), and **½ cup water**. Beat until **batter** is completely smooth and glossy, about 2 minutes.



4. Frost & serve

Transfer **frosting** to a resealable plastic bag and cut off one corner. Frost **cupcakes**.

Serve **pumpkin snickerdoodle cupcakes** with some of the **remaining warm spiced sugar** sprinkled over top. Enjoy!



2. Bake cupcakes

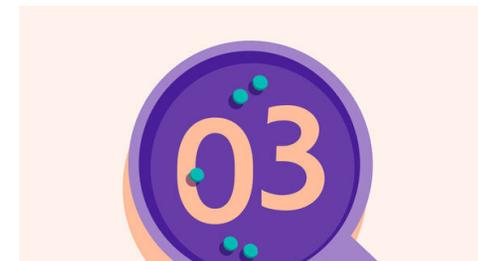
Divide about **⅓ cup batter** among 6–7 cupcakes. Sprinkle each with **1 teaspoon warm spiced sugar**; swirl into batter using tip of a knife.

Bake on center oven rack until tops are domed and a toothpick inserted into center comes out clean, 18–20 minutes. Let cool completely.



5. ...

What were you expecting, more steps?



3. Make frosting

In a large bowl, using a handheld electric mixer, beat **8 tablespoons softened butter** until light and fluffy, about 1 minute. Add **mascarpone** and beat until just combined. Add **confectioners' sugar**, **½ teaspoon vanilla**, and **a pinch of salt**. Beat until smooth, 1–2 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!