

# DINNERLY



## Chocolate Santa Hat Cupcakes with Marshmallow Frosting

 30-40min  2 Servings

Wouldn't it be fun to leave out these santa hat cupcakes with a glass of milk for the big man himself? Unfortunately for him, you'll have already devoured them all! The rich chocolate cupcakes bake in a flash before we pipe on a fluffy marshmallow frosting into the shape of that iconic hat. A coating of red sugar completes the look (and the taste). We've got you covered! (2p-plan makes 6-7 cupcakes; 4p-plan makes 12-14)

## WHAT WE SEND

- 6 oz chocolate cake mix<sup>1,2,3,4</sup>
- 5 oz confectioners' sugar
- 7 oz marshmallow fluff<sup>1</sup>
- 2 (1 oz) red sanding sugar

## WHAT YOU NEED

- 1 large egg<sup>1</sup>
- 12 tablespoons butter, room temperature<sup>2</sup>
- kosher salt

## TOOLS

- cupcake tin
- handheld electric mixer

## COOKING TIP

Whack your butter with a rolling pin a few times to speed up the softening process!

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 460kcal, Fat 27g, Carbs 54g, Protein 3g



### 1. Make batter

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 large egg**, and **½ cup water**. Using a handheld electric mixer, beat until shiny and no clumps remain, about 2 minutes.



### 2. Bake cupcakes

Divide **batter** in prepared tin among 6–7 cups (about ⅓ cup each).

Bake on center oven rack until puffed and a toothpick inserted into center comes out clean, 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 and **frosting** is light (if frosting is too loose, transfer to fridge for 20 minutes to chill, then beat again). Fold in **half of the marshmallow fluff** until combined.



### 4. Prep decorations

Transfer **⅔ of the frosting** to a large plastic bag; cut ½-inch off one corner. Transfer remaining frosting to a small plastic bag, cut ⅛-inch off one corner.

Add **red sanding sugar** to a shallow bowl.



### 5. Frost & serve

Using large plastic bag, pipe a conical mound of **frosting** (like soft-serve ice cream!) in the center of each **cupcake**, leaving a ½-inch border around edges. Carefully cover mound in **red sanding sugar**. Using small plastic bag, pipe frosting around edges and a dollop on top of the mound.

Serve **santa hat cupcakes**. Enjoy!



### 6. Check us out!

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