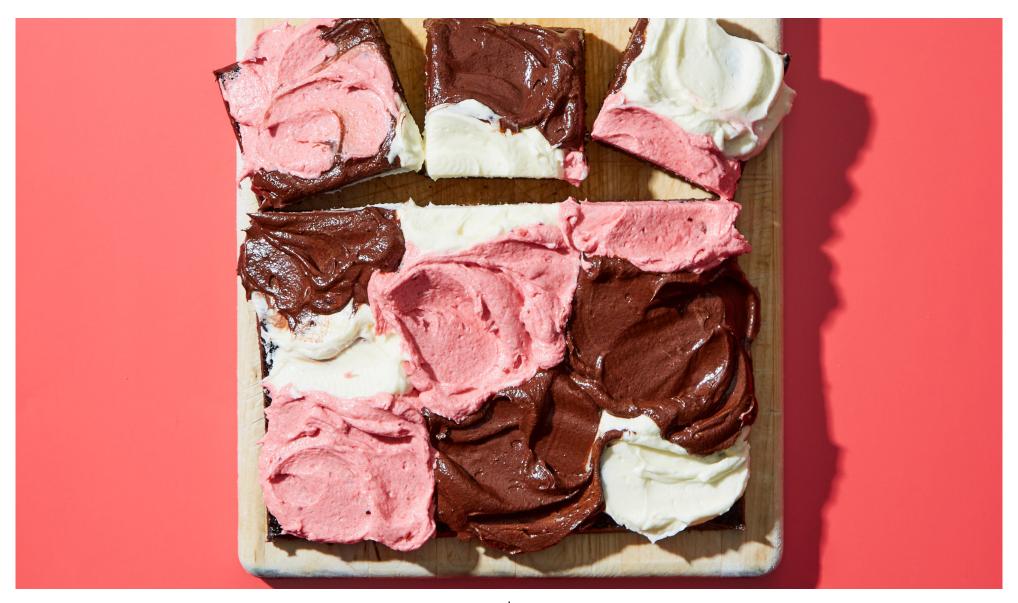
# **DINNERLY**



# Neapolitan Chocolate Cake

with Raspberry, Chocolate & Vanilla Frosting





Neopolitan is a tried and true flavor that no one should ever change. Except we did-oops! But don't worry, we didn't do anything crazy like swap out the chocolate (even joking about it hurts). We just invited a silky raspberry buttercream to the party and kicked strawberry to the curb. Sorry not sorry. We've got you covered!

## WHAT WE SEND

- 6 oz chocolate cake mix
- 5 oz confectioners' sugar
- 8 oz milk 7
- ¾ oz unsweetened cocoa powder
- ½ oz raspberry jam
- ¼ oz raspberry powder

# WHAT YOU NEED

- 1 large egg <sup>3</sup>
- 8 Tbsp butter, softened <sup>7</sup>
- vanilla extract
- kosher salt

# **TOOLS**

- · 8x8-inch baking dish
- · parchment paper
- handheld 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 250kcal, Fat 13g, Carbs 33g, Protein 2g



# 1. Prep equiptment

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

Grease an 8x8-inch baking dish and line with parchment paper.



# 2. Make batter & bake

In a medium bowl, combine cake mix, 1 large egg, and ½ cup water. Using a handheld electric mixer, beat until completely smooth and batter is shiny, about 2 minutes. Transfer to prepared baking dish and spread into an even layer.

Bake on center oven rack until **cake** springs back when touched and a toothpick inserted into center comes out clean, about 15 minutes. Let cool completely.



# 3. Make base frosting

In a large bowl, beat 8 tablespoons softened butter until fluffy and pale in color. Add confectioners' sugar and beat until combined, about 2 minutes more. Add 2 teaspoons milk, 1 teaspoon vanilla, and a pinch of salt. Beat until fluffy. Divide among three bowls.



# 4. Make Neapolitan frosting

To one of the bowls of **frosting**, add **cocoa powder** and **3 teaspoons milk**. Whisk until smooth.

To second bowl of frosting, add **raspberry jam**. Crumble in or sieve in **raspberry powder** (to remove clumps). Mix until smooth.



## 5. Frost & serve

Remove **cooled cake** from baking dish and transfer to serving platter. Dollop **frostings** all over top and swirl with a knife.

Cut Neapolitan chocolate cake into squares for serving. Enjoy!



## 6. Make it your own!

This cake is your canvas, and the frostings are your paint. Make whatever swirls, patterns, or designs you can think of!