

DINNERLY



Triple Chocolate Skillet Cake

with Chocolate Buttercream



2h



2 Servings

Skillet cakes are a game changer, and this one is the ultimate treat yo' self dessert. Decadent chocolate cake full of chocolate chips, topped with a rich chocolate buttercream and rainbow sprinkles— it's simple enough to make any night of the week feel indulgent—like 'go shorty it's your birthday' kind of indulgent. Slice it up and dig in. We've got you covered! **316**
(2-p plan serves 8; 4-p plan serves 12)

WHAT WE SEND

- 3 (1 oz) cream cheese ⁷
- 6 oz chocolate cake mix ^{1,3,6,7}
- 3 oz chocolate chips ^{6,7}
- 5 oz confectioners' sugar
- $\frac{3}{4}$ oz unsweetened cocoa powder
- 1 oz rainbow sprinkles

WHAT YOU NEED

- 4 Tbsp butter ⁷
- 1 large egg ³

TOOLS

- small (8") heavy ovenproof skillet (preferably cast iron)
- hand-held 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 280kcal, Fat 15g, Carbs 35g, Protein 3g



1. Prep & coat skillet

Preheat oven to 350°F with a rack in the center. Grease the bottom and sides of an 8-inch heavy ovenproof skillet (preferably cast iron) with **butter**.

In a medium bowl, set **all of the cream cheese** and **4 tablespoons butter** aside at room temperature to soften until step 4.



2. Make cake batter

In a medium bowl, stir together **cake mix**, **1 large egg**, and **2 tablespoons water** until a thick batter forms (do not overmix). Stir in **chocolate chips** until evenly combined.



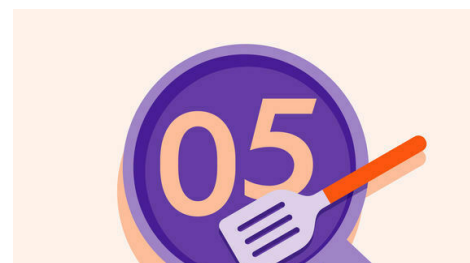
3. Bake cake

To prepared skillet, pour in **batter** and transfer to center oven rack. Bake until middle no longer jiggles and a toothpick inserted in the center comes out mostly clean, 15–22 minutes (this cake is best when it's slightly underbaked, and will continue to cook in the skillet). Allow **cake** to cool completely before frosting.



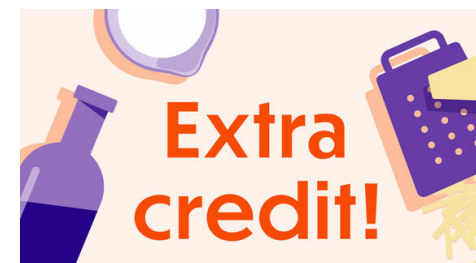
4. Make frosting

While cake cools, beat **softened cream cheese** and **butter** in bowl with an electric mixer until light and fluffy, 2–3 minutes. Add **half of the confectioners sugar** and **2 tablespoons cocoa powder**; beat on low speed until sugar is blended. Increase speed to medium-high and beat until light and fluffy, 2–3 minutes more.



5. Frost & serve

Once **cake** has cooled completely, spread **frosting** evenly over top. Top with **sprinkles** and serve. Enjoy!



6. Pro tip: Softening Butter

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