

# DINNERLY



## Warm Chocolate Skillet Cake with Whipped Cinnamon Mascarpone



30-40min



2 Servings

This gooey one-pot chocolate cake topped with creamy cinnamon mascarpone looks just as good in real life as it is in the pic. And it tastes even better! Bake it for your nearest and dearest, or savor it all for yourself—your choice! We've got you covered! (2-p plan makes 4 servings, 4-p plan makes 6 servings).

## WHAT WE SEND

- ¾ oz unsweetened cocoa powder
- 2 (1 oz) sour cream <sup>3</sup>
- 5 oz self-rising flour <sup>2</sup>
- 3 oz mascarpone <sup>3</sup>
- ¼ oz ground cinnamon

## WHAT YOU NEED

- 4 Tbsp butter <sup>3</sup>
- 1 cup + 1 tsp sugar
- 1 large egg <sup>1</sup>
- kosher salt

## TOOLS

- medium (10") heavy skillet (preferably cast-iron)

## ALLERGENS

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

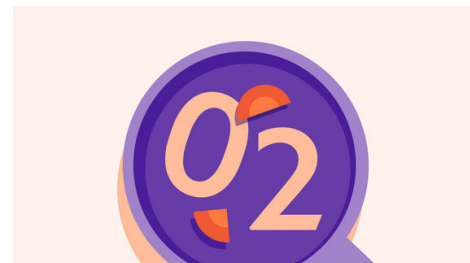
## NUTRITION PER SERVING

Calories 550kcal, Fat 27g, Carbs 76g, Protein 8g



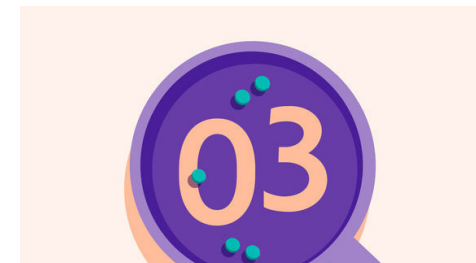
### 1. Melt butter & cocoa

Preheat oven to 350°F with a rack in the center. In a medium heavy skillet (preferably cast-iron), combine **3 tablespoons cocoa powder**, **4 tablespoons butter**, and **½ cup water**; bring to a boil, whisking to combine. Remove from heat and transfer to a medium bowl; set aside to cool slightly. Rinse and wipe out skillet, then lightly grease with **butter** or **cooking spray**.



### 2. Prepare batter

Once **butter-cocoa mixture** is slightly cooled, add **all of the sour cream**, **1 cup sugar**, and **1 large egg**, whisking until combined. Whisk in **1 cup self-rising flour** and **½ teaspoon salt** until just combined (do not overmix!).



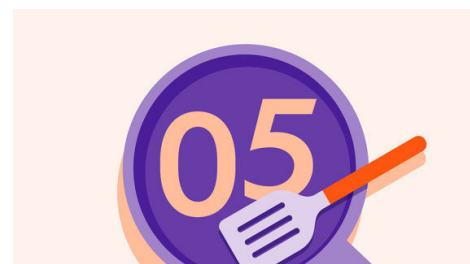
### 3. Bake cake

Pour **batter** into prepared skillet and transfer to center oven rack. Bake until cake no longer jiggles in the middle and a toothpick inserted in the center comes out mostly clean, 15–18 minutes (cake is best when it's slightly underbaked).



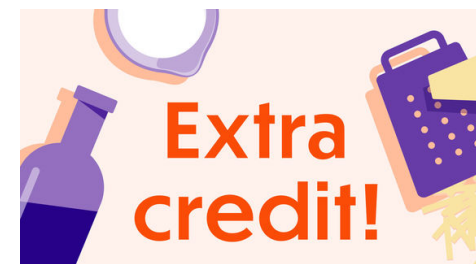
### 4. Whip cinnamon mascarpone

While the **cake** is baking, combine **mascarpone**, **¼ teaspoon cinnamon**, and **1 teaspoon sugar** in a medium bowl, whisking until smooth.



### 5. Finish & serve

Serve **chocolate cake** while it's still warm, topped with **a dollop of the whipped cinnamon mascarpone**. Sprinkle with **any remaining cinnamon**, if desired. Enjoy!



### 6. More to love!

Make it fancy, but Dinnerly-style. AKA without the fuss. Dollop the batter in step 3 with nutella, peanut butter, tahini, or cream cheese on top, and gently swirl with the tip of a knife or toothpick before baking.