



Tiramisu Cupcakes

with Mascarpone Frosting



1,5h



2 Servings

We take the traditional components of the famous Italian dessert and transform it into an easy-to-make (and eat!) cupcake. Homemade white cake is soaked in espresso and topped with creamy mascarpone frosting and a dusting of unsweetened cocoa powder. It's both rich and light at the same time. Our only question is, how many is too many to eat in one sitting? (2p-plan serves 6; 4p-plan serves 12—nutrition reflects 1 cupcake)

What we send

- 3 oz mascarpone ²
- 5 oz granulated sugar
- 5 oz all-purpose flour ³
- ¼ oz baking powder
- ¼ oz espresso powder
- 2 (2½ oz) confectioners' sugar
- ¾ oz unsweetened cocoa powder

What you need

- 4 Tbsp unsalted butter, softened (plus more for greasing) ²
- 1 large egg ¹
- ¼ c neutral oil
- vanilla extract
- coarse salt

Tools

- 6-cup cupcake tin
- hand-held electric mixer
- fine-mesh sieve

Allergens

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

Nutrition per serving

Calories 500kcal, Fat 28g, Carbs 60g, Protein 6g



1. Preheat oven

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

Remove **mascarpone** and **4 tablespoons butter** from fridge and set aside to soften at room temperature until step 5.

Line a 6-cup cupcake tin with paper liners or coat with **butter**.



4. Prep espresso

In a small bowl (wide enough to dip **cupcakes** into), whisk **espresso powder** with **⅓ cup very hot tap water** until dissolved. Pierce top of cupcakes a few times with a fork. Dip **cupcake tops** into espresso for a few seconds, then lift, letting excess drip back into bowl. Discard any remaining espresso.



2. Make batter

In a medium bowl, whisk to combine **1 large egg**, **½ cup granulated sugar**, and **¼ cup oil**. Add **flour**, **baking powder**, **⅔ cup water or milk**, **1 teaspoon vanilla**, if desired, and **½ teaspoon salt**, whisk until smooth and no traces of flour remain.

Pour **batter** into prepared cupcake tin (will be filled to the top). Clean and wipe bowl and reserve for step 5.



5. Make frosting

Transfer **softened mascarpone and butter** to reserved bowl. Use an electric mixer to beat on medium-high until creamy and combined, 1-2 minutes. Add **confectioners' sugar** and **a pinch of salt**. Beat on lowest speed until sugar is fully combined (frosting may look curdled at this stage, don't worry), then increase to medium-high and beat until **frosting** is light and fluffy, 2-3 minutes.



3. Bake cupcakes

Bake on center oven rack until **cupcakes** look set and a toothpick inserted in the center comes out clean, 18-22 minutes. Let cupcakes cool completely in cupcake tin before proceeding with recipe.



6. Assemble & serve

Spread **frosting** over tops of **cupcakes**. (Pro tip: transfer frosting to a resealable plastic bag and snip off a corner to create a piping bag.) Use a fine-mesh sieve to sift **some of the cocoa powder** over top of **frosted cupcakes**. Enjoy!