

MARLEY SPOON



Baking Kit: Coconut Shortbread, Donut Muffins

& Chocolate Caramel-Pecan Turtle Cake



40-50min



2 Servings

Unleash your inner baker and turn your kitchen into a pastry shop with our baking kits! Each kit includes the dry ingredients and recipes for three different sweet treats. Add to your box and bake for friends, family, neighbors, or yourself! Coconut shortbread: 2p plan make 12 cookies, 4p plan makes 16. Donut muffins: 2p plan makes 6 muffins, 4p plan makes 12. Chocolate Cake: 2p plan makes 8-inch cake, 4p makes 12-inch cake.

What we send

- 2 oz unsweetened, shredded coconut ³
- 5 oz all-purpose flour ⁴
- 10 oz self-rising flour ⁴
- apple pie spice
- 6 oz chocolate chips ^{1,5}
- ¾ oz cocoa powder
- 2 oz pecans ³
- 2 oz dark brown sugar
- 10 oz confectioners sugar

What you need

- butter ¹
- kosher salt
- large egg ²
- neutral oil
- milk ¹

Tools

- hand-held electric mixer
- 8" tart pan/cake pan/skillet
- muffin tin

Allergens

Milk (1), Egg (2), Tree Nuts (3), Wheat (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 41g, Carbs 62g, Protein 9g



1. Make shortbread dough

Preheat oven to 350°F. Spread **¼ cup coconut** on a baking sheet; toast until just golden, 4-5 minutes (watch closely). In a medium bowl, combine **1 stick softened butter**, **½ teaspoon salt**, and **⅓ cup confectioners' sugar**. Beat on medium until light & fluffy, 2-3 minutes. Slowly add **1 cup flour & toasted coconut**. Dough will be crumbly. Transfer to 8-inch tart, cake pan, or skillet.



2. Bake shortbread cookies

Press **dough** into an even layer with your fingers. Use a fork to prick surface of dough all over. Sprinkle with **remaining untoasted coconut** and **1 tablespoon granulated sugar**. Score dough into 12 even triangles. Bake until shortbread is lightly golden, 25-30 minutes. Remove from oven; immediately cut using scored lines as guides. Let cool in the pan before separating the cookies. Enjoy!



3. Make muffin batter

Preheat oven to 400°F. In a medium bowl, whisk together **1 large egg**, **3 tablespoons oil**, and **¼ cup granulated sugar**. Add **¾ cup self-rising flour**, **½ teaspoon apple pie spice**, and **⅓ cup milk**; stir until just combined. Evenly divide **batter** between 6 greased or lined muffin cups (about ¼ cup batter in each).



4. Bake & glaze muffins

Bake muffins on center rack of preheated oven until deeply golden and a toothpick inserted in center comes out clean, 18-20 minutes. Let cool 10 minutes. While muffins cool, melt **2 tablespoons butter**. Stir together **melted butter**, **½ cup confectioners' sugar**, and **1 tablespoon milk**. Dip muffin tops and bottoms in glaze to fully coat; roll in **about ½ cup confectioners' sugar**. Enjoy!



5. Make chocolate cake

Preheat oven to 350°F. Melt **chocolate chips** and **4 tablespoons butter** in a bowl in microwave (check every 10 sec). Stir until smooth. Whisk in **cocoa**, **¾ cup granulated sugar**, **½ cup milk**, and **1 large egg**. Stir in **1 cup self-rising flour** and **½ teaspoon salt**. Scrape batter into a greased 8-inch pan. Bake until toothpick into the center comes out mostly clean, about 30 minutes.



6. Make cake toppings

While **cake** cools, toast **pecans** in oven until fragrant and lightly browned, about 10 minutes. Roughly chop. In a small skillet, combine **brown sugar**, **4 tablespoons butter**, **2 tablespoons milk**, and **¼ teaspoon salt**. Bring to a simmer over medium-high and cook, stirring, until slightly thickened, 2-3 minutes. Pour **caramel sauce** over **warm cake** and top with **pecans**. Enjoy!