

DINNERLY



'Tis the Season to Bake:

Hot Cocoa Mug Cakes & Pecan Meltaways



30-40min



2 Servings

So many boxes to unwrap around the holidays, so much uncertainty. Is it socks, again? An ugly sweater that wasn't meant to be an ugly sweater? Rejoice! Because this box is full of goodies you want. Decadent hot cocoa mug cakes and tender pecan cookies that melt in your mouth. It's sure to bring the holiday cheer. (Hot Cocoa Mug Cakes: 2p plan makes 4, 4p plan makes 8; Pecan Meltaways: 2p plan makes 24, 4p plan makes 36.)

WHAT WE SEND

- 2 (1 oz) pkgs pecans ¹⁵
- 5 oz confectioners sugar
- 5 oz self-rising flour ¹
- 6 oz pkg chocolate cake mix ^{1,3,6,7,17}
- 1 oz pkt sour cream ⁷
- 2 (1 oz) pkgs mini marshmallows

WHAT YOU NEED

- 1 stick unsalted butter + more for greasing ⁷
- kosher salt
- 1 large egg ³

TOOLS

- rimmed baking sheet
- parchment paper
- 4 (10-ounce) mugs

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 275kcal, Fat 12g, Carbs 38g, Proteins 5g



1. Toast pecans

Set **1 stick (8 tablespoons) butter** out to soften. Finely chop **all of the pecans**. Transfer pecans to a small skillet over medium heat; cook, shaking pan occasionally, until pecans are toasted and fragrant, 3–5 minutes. Transfer to a plate and sprinkle with **a pinch of salt**. Let cool 5 minutes.



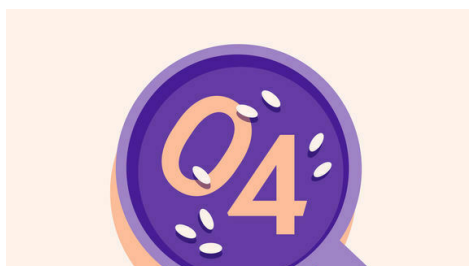
2. Prep pecan cookie dough

Using a hand mixer or wooden spoon, beat **softened butter** and **¼ cup confectioners sugar** in a medium bowl until creamy, about 1 minute. Stir in **all of the self-rising flour** and **toasted pecans** until just combined. Cover and chill in refrigerator until firm, 30–40 minutes.



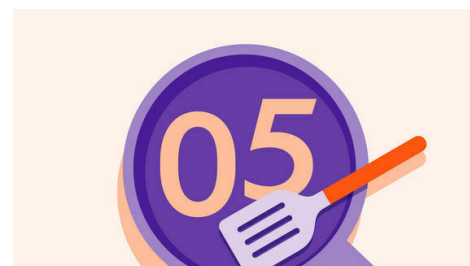
3. Shape & bake cookies

Preheat oven to 350°F. Line a rimmed baking sheet with parchment paper. Scoop **½ cup confectioners sugar** into a shallow bowl. Roll **cookie dough** into 1-inch balls (about 1½ teaspoons each); place 1 inch apart on prepared baking sheet. Bake until deep golden on the bottom, 13–15 minutes. Roll **warm cookies** in **confectioners sugar**. Transfer to wire rack to cool completely. Enjoy!



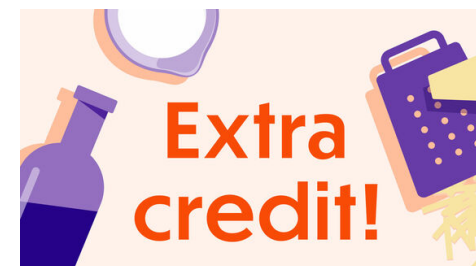
4. Prep mug cake

Grease the inside of 4 small mugs with **butter**. In a medium bowl, whisk to combine **cake mix**, **sour cream**, **¼ cup water**, and **1 large egg** until smooth. Fold in **half of the marshmallows**. Divide batter between prepared mugs.



5. Bake mug cakes & serve

Place one mug on a plate, then microwave until **cake** puffs up and is cooked through, 60 to 90 seconds (watch closely as microwaves vary). Remove from microwave (cake will deflate immediately) and top with **some of the remaining marshmallows**. Repeat with remaining mug cakes. Serve immediately. Enjoy!



6. No microwave? No problem!

Place filled mugs on a rimmed back sheet and bake in a 350°F oven on center rack until puffed and center is slightly wobbly, 15–18 minutes. Be careful—handles will be hot straight from the oven!

For the ultimate hot cocoa experience top with whipped cream.