

DINNERLY



'Tis the Season to Bake:

Chocolate Sprinkle Cookies & Iced Eggnog Cake



1h



2 Servings

So many boxes to unwrap around the holidays with so much uncertainty. Is it socks.... again? An ugly sweater that wasn't meant to be ugly? Rejoice! Because this box is full of things you actually want, so it's sure to bring the holiday cheer. (Sprinkle Cookies: 2p plan makes 24, 4p plan makes 48. Eggnog Loaf Cake: 2p plan makes 8-inch cake, 4p plan makes 2 (8-inch) cakes.)

WHAT WE SEND

- chocolate chips (use $\frac{1}{2}$ cup) ^{6,7}
- 2 (10 oz) pkgs self-rising flour ¹
- 10 oz granulated sugar
- pie spice blend (use 2 tsp)
- 1 oz rainbow sprinkles
- 5 oz confectioners' sugar

WHAT YOU NEED

- neutral oil
- 3 large eggs ³
- $\frac{3}{4}$ cup milk + 2 Tbsp ⁷
- 6 Tbsp butter ⁷

TOOLS

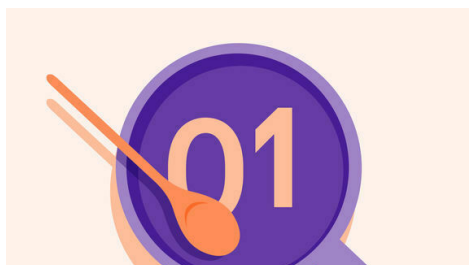
- medium pot
- 2 rimmed baking sheets
- 8-inch loaf pan
- hand-held electric mixer

ALLERGENS

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

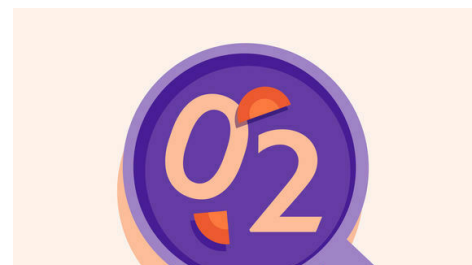
NUTRITION PER SERVING

Calories 390kcal, Fat 17g, Carbs 58g, Proteins 5g



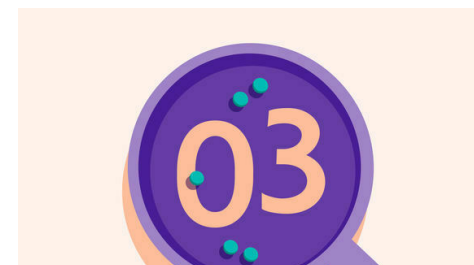
1. Melt chocolate

In a medium pot, combine $\frac{1}{2}$ cup **chocolate chips** and **3 tablespoons oil**. Cook over low heat, stirring constantly, until melted, 1–2 minutes. Remove from heat.



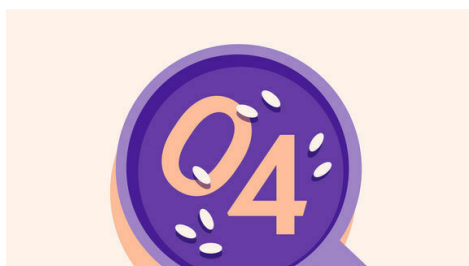
2. Make cookie dough

To pot with **melted chocolate**, add **1 cup self-rising flour**, $\frac{1}{2}$ cup **granulated sugar**, **1 large egg**, and **2 tablespoons milk**; stir until combined (dough will resemble fudge). Transfer **dough** to a medium bowl, then cover and chill until firm enough to roll into balls, about 1 hour. Once chilled, preheat oven to 350°F with racks in the upper and lower thirds.



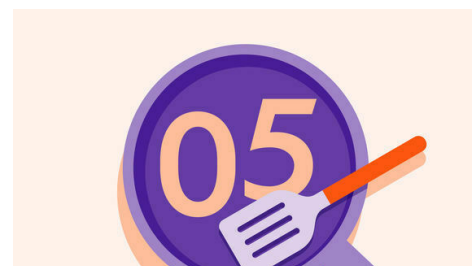
3. Bake cookies

Line 2 baking sheets with parchment paper. Transfer **sprinkles** to a small bowl. Roll **dough** into 1-inch balls (about $1\frac{1}{2}$ teaspoons each). Dip tops of balls in sprinkles, then place 2-inches apart on prepared baking sheets. Bake on upper and lower oven racks, rotating halfway through, until **cookies** puff and begin to crack, 8–9 minutes (cookies will deflate as they cool). Enjoy!



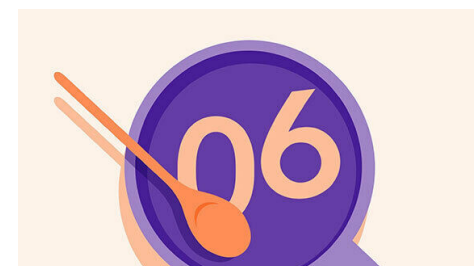
4. Cream butter & sugar

Preheat oven to 350°F with a rack in the center position. **Butter** the bottom and sides of an 8-inch loaf pan, then dust with **2 teaspoons self-rising flour**, tapping off any excess. In a medium bowl, beat **6 tablespoons softened butter** and $\frac{3}{4}$ cup **granulated sugar** with a handheld electric mixer on medium-high speed until creamy, 3–5 minutes.



5. Finish batter & bake cake

Add **$1\frac{1}{2}$ cups self-rising flour**, $\frac{3}{4}$ cup **milk**, **2 large eggs**, and **2 teaspoons pie spice**. Starting on low and increasing to medium-high, beat mixture until combined, about 1 minute (it will look curdled). Scrape **batter** into prepared pan. Bake on center oven rack until a toothpick inserted into the center comes out clean, 50–60 minutes. Let **cake** cool completely in pan.



6. Make glaze & ice cake

Once **cake** has cooled completely, use a knife to gently loosen the edges from the pan and transfer to a plate. Whisk to combine $\frac{1}{2}$ cup **confectioners' sugar** and **$2\frac{1}{2}$ teaspoons water** in a medium bowl until smooth. Drizzle **glaze** over top of cake (or spread, if desired). Let glaze set and harden before slicing, about 30 minutes. Enjoy!