



Holiday Baking Kit: Mint Whoopie Pies,

Biscotti & Salted Caramel Brown Butter Cake

 1h  2 Servings

'Tis the season for cookie exchanges and family time. Holiday season can feel chaotic, but we're bringing good cheer right to your doorstep. Each kit includes the dry ingredients and recipes for three festive treats. Makes Peppermint Whoopie Pies: 2p plan makes 11 pies, 4p plan makes 16 pies. Biscotti: 2p plan makes about 22, 4p plan makes 34. Brown Butter Cake: 2p plan makes 8-inch cake, 4p plan makes 2(8-inch) cakes.

What we send

- ¾ oz unsweetened cocoa powder
- 20 oz self-rising flour ¹
- 10 oz granulated sugar
- 1 oz peppermint candies ⁶
- 10 oz confectioners sugar
- 2 oz dried apricots ¹²
- 1 oz salted pistachios ¹⁵
- 5 oz dark brown sugar

What you need

- 3 large eggs + 2 large egg whites ³
- neutral oil
- 2 sticks + 1 Tbsp unsalted butter ⁷
- kosher salt
- milk ⁷

Tools

- parchment paper
- 3 rimmed baking sheets
- rolling pin or meat mallet
- hand-held electric or stand mixer
- small saucepan
- 8-inch cake pan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphur dioxide and sulphites (12), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility



1. Mix & bake cakes

Preheat oven to 350°F. In a medium bowl, whisk **cocoa powder, 1 large egg, 1 cup self-rising flour, ½ cup water, ¼ cup granulated sugar, and 6 tablespoons oil** until smooth. Spoon 22 rounds of batter (about 2 teaspoons each) between 2 parchment-lined baking sheets. Bake on upper and lower oven racks until puffed and firm to touch, 6-8 minutes, rotating sheets halfway through.



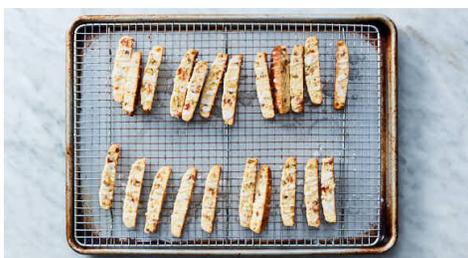
2. Finish whoopie pies

Let **cakes** cool completely on baking sheets. In a sealable bag, crush **peppermints** into fine pieces with a rolling pin or meat mallet. In a medium bowl, beat **6 tablespoons softened butter, 1 cup confectioners sugar, and a pinch of salt** with an electric mixer until creamy. Spread icing over flat side of cakes; sprinkle with peppermints. Top with remaining cakes. Enjoy!



3. Mix & shape biscotti

Preheat oven to 350°F. Chop **apricots and pistachios**. In a large bowl, whisk **1 large egg, ½ cup granulated sugar, 4 tablespoons softened butter, and a pinch of salt** until creamy. Stir in **apricots, pistachios, and 1 cup self-rising flour**. Halve dough; place onto a parchment-lined baking sheet. With moistened hands (or a greased offset spatula); form into 7-x 3-inch rectangles.



4. Bake & glaze biscotti

Bake on center oven rack until golden-brown, about 20 minutes. Remove from oven. Reduce oven to 300°F. Once cool, cut each slab crosswise into about ½-inch slices (press knife straight down to slice). Transfer back to baking sheet. Bake biscotti until crisp to touch, 12-15 minutes. In a bowl, combine **½ cup confectioners sugar and 2 teaspoons water**. Drizzle glaze over biscotti. Enjoy!



5. Mix & bake cake

Preheat oven to 350°F. Melt **4 Tbsp butter** in a saucepan over medium heat until golden brown, 4 mins. Pour into a bowl, scraping in browned bits; cool slightly. Whisk in **1 large egg and ¼ cup each brown and granulated sugar**. Whisk in **1 cup self-rising flour and ¾ cup water** until smooth. Bake in a greased 8-inch cake pan until a toothpick comes out clean, 20-22 minutes.



6. Finish caramel cake

In same saucepan, combine **½ cup brown sugar, 3 Tbsp butter, 2 Tbsp milk, and ½ tsp salt**. Boil, stirring, until caramel is thickened, 2-3 minutes. In a bowl, beat **2 egg whites and a pinch salt** with an electric mixer until foamy. Slowly, add **¼ cup granulated sugar and 2 Tbsp hot water**; beat whites until medium peaks form. Spread over **cake**. Drizzle with **caramel**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**