

DINNERLY



'Tis the Season to Bake: Peppermint Cookies

& Chocolate Gingerbread Cupcakes

 1h  2 Servings

So many boxes to unwrap around the holidays, so much uncertainty. Is it socks.... again? An ugly sweater that maybe wasn't meant to be an ugly sweater? Rejoice! Because this box is full of things you actually want, so it's sure to bring the holiday cheer. (Peppermint Cookies: 2p plan makes 20, 4p plan makes 40. Chocolate Gingerbread Cupcakes: 2p plan makes 6; 4p plan makes 12.)

WHAT WE SEND

- 2 (1 oz) pkts peppermint candies ⁶
- 2 (5 oz) pkgs confectioners sugar
- 5 oz self-rising flour ¹
- 2 pkts cream cheese ⁷
- 6 oz chocolate cake mix ^{1,3,6,7,17}
- pie spice blend

WHAT YOU NEED

- 10 Tbsp butter ⁷
- 1 large egg ³
- kosher salt

TOOLS

- 2 rimmed baking sheets
- 6-hole cupcake tin

ALLERGENS

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

NUTRITION PER SERVING

Calories 340kcal, Fat 16g, Carbs 47g, Proteins 2g



1. Prep cookie ingredients

Preheat oven to 375°F with a rack in the center. Place **6 tablespoons butter** in a large bowl to soften. Lightly grease 2 rimmed baking sheets, or line with parchment paper. Place **all of the peppermints** in a sealable bag and use a meat mallet or heavy skillet to break into fine pieces.



2. Mix cookie batter

Add **1 cup confectioners' sugar**, **1 large egg**, and **½ teaspoon salt** to bowl with **softened butter**; whisk until light and fluffy. Add **peppermints** and **1 cup self-rising flour**, stirring until fully incorporated. Scoop **20 cookies** (each about 1 tablespoon) onto prepared baking sheets. (Batter will be soft. If too soft, refrigerate then scoop for easier transfer.)



3. Bake cookies & serve

Bake on center oven rack, rotating baking sheets halfway through, until **peppermint sugar cookies** are set and golden around the edges, 12–15 minutes. Let cookies cool directly on baking sheets. Enjoy!



4. Mix & bake cupcakes

Preheat oven to 375°F with a rack in the center. Line or grease a cupcake tin. Place **all of the cream cheese** and **2 tablespoons butter** in a large bowl to soften. In a medium bowl, whisk to combine **all but 1 tablespoon cake mix**, **⅔ cup water**, and **2 teaspoons pie spice**. Evenly scoop into prepared tin to make **6 cupcakes**. Bake until a toothpick comes out clean, 15-17 minutes.



5. Make fudge sauce

Let **cupcakes** cool completely, about 30 minutes. Meanwhile, melt **2 tablespoons butter** in a heatproof bowl. Add **remaining cake mix**, **1½ tablespoons confectioners sugar**, **1 tablespoon hot water**, and a **pinch of salt**; whisk until smooth. Set **fudge sauce** aside until ready to serve (it will thicken as it sits).



6. Frost, drizzle & serve

With a rubber spatula, beat together **reserved softened cream cheese and butter**. Stir in **½ cup confectioners sugar** and a **pinch of salt**, mixing well to combine. Once **chocolate gingerbread cupcakes** are cool, spread **cream cheese frosting** over top, then drizzle with **fudge sauce**. (If sauce is too thick, reheat in microwave for 10 seconds, as needed.) Enjoy!