

# DINNERLY



## Triple Chocolate Skillet Cake

with Chocolate Buttercream



2h



2 Servings

Skillet cakes are a game changer, and this one is the ultimate treat yo' self dessert. Decadent chocolate cake full of chocolate chips and topped with a rich chocolate buttercream and rainbow sprinkles, it's simple enough to make any night of the week feel indulgent—like 'go shorty it's your birthday' kind of indulgent. Go ahead, slice it up and dig in! (2-p plan makes an 8-inch cake; 4-p plan makes a 10-inch cake.)

### WHAT WE SEND

- 3 pkts cream cheese <sup>7</sup>
- 6 oz chocolate cake mix <sup>1,3,6,7</sup>
- 3 oz chocolate chips <sup>6,7</sup>
- $\frac{3}{4}$  oz unsweetened cocoa powder
- $2\frac{1}{2}$  oz confectioners sugar
- $\frac{1}{2}$  oz rainbow sprinkles

### WHAT YOU NEED

- 4 Tbsp butter + more for greasing <sup>7</sup>
- large egg <sup>3</sup>

### TOOLS

- 8" ovenproof skillet
- 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.

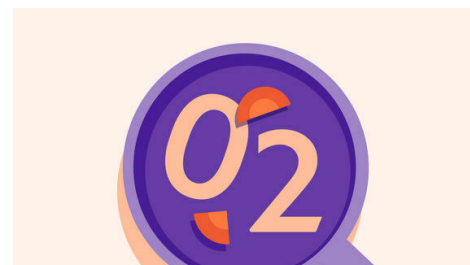
### NUTRITION PER SERVING

Calories 310kcal, Fat 20g, Carbs 33g, Protein 3g



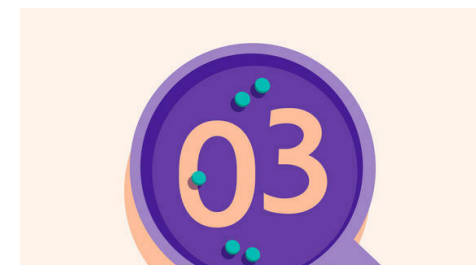
#### 1. Prep & coat skillet

Preheat oven to 350° with a rack in the center. Place **all of the cream cheese** and **4 tablespoons butter** in a medium bowl; set aside at room temperature to soften until step 4. Coat the bottom and sides of an 8-inch heavy oven proof skillet (preferably cast iron) with **butter**.



#### 2. Make cake batter

In a medium bowl, stir together **cake mix**, **1 large egg**, and **2 tablespoons water** until a thick batter forms (do not overmix). Stir in **chocolate chips**.



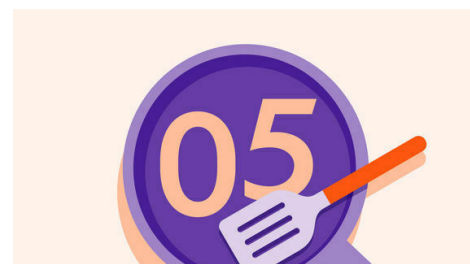
#### 3. Bake cake

Pour **batter** into prepared skillet and transfer to center oven rack. Bake until middle no longer jiggles and a toothpick inserted in the center comes out mostly clean, 15-22 minutes (this cake is best when it's slightly underbaked). Allow **cake** to cool completely.



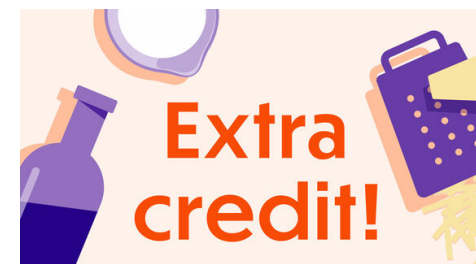
#### 4. Make frosting

While cake cools, beat **softened cream cheese and butter** with an electric mixer until light and fluffy, 2-3 minutes. Add **confectioners sugar** and **2 tablespoons cocoa powder**; beat on low speed until sugar is blended. Increase speed to medium-high and beat until light and fluffy, 2-3 minutes more.



#### 5. Frost and serve

Once **cake** has cooled completely, spread **icing** evenly over top. Top with **sprinkles** and serve. Enjoy!



#### 6. Pro tip: Softening Butter

Whack your butter with a rolling pin a few times to speed up the softening process!