

# DINNERLY



## Pumpkin Spice Latte Mug Cakes with Whipped Mascarpone & Salted Caramel

 2-5min  2 Servings

Guess what? It's pumpkin spice latte season. But instead of running to the nearest café, what if you made your own...as a cake? Even better, how about a cake you bake in a mug in a microwave? Top them off with whipped mascarpone, salted caramel, and a pinch of warm spices and espresso powder, then go curl up on the couch under a big blanket and have a grand fall time. We've got you covered!

#### WHAT WE SEND

- 8 oz milk <sup>7</sup>
- 5 oz pkg dark brown sugar
- 4 oz mascarpone <sup>7</sup>
- 5 oz pkg self-rising flour <sup>1</sup>
- ¼ oz pkt espresso powder
- ¼ oz pkt warm spice blend

#### WHAT YOU NEED

- unsalted butter <sup>7</sup>
- kosher salt
- neutral oil
- vanilla

#### TOOLS

- small saucepan
- 2 medium (12 oz) mugs
- microwave

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 910kcal, Fat 43g, Carbs 121g, Proteins 12g



#### 1. Make caramel

In a small saucepan, combine **2 tablespoons each of milk and brown sugar, 1 tablespoon butter, and ½ teaspoon salt**. Bring to a boil over high heat; lower heat to medium and cook, stirring, until **caramel** is thickened, 30–60 seconds. Set aside until ready to serve.



#### 2. Whip mascarpone

In a medium bowl, combine **all of the mascarpone and 1 tablespoon milk**. Using a whisk, stir until smooth and softened, about 1 minute. Set aside until ready to serve.



#### 3. Make cake batter

Grease the inside of 2 medium (12 oz) mugs with **nonstick cooking spray or butter**.

In a second medium bowl, whisk together **self-rising flour, ½ cup brown sugar, 4 teaspoons espresso powder, ½ teaspoon warm spice, and ¼ teaspoon salt**. Add **remaining milk, ¼ cup oil, and ½ teaspoon vanilla**; whisk until smooth. Divide between prepared mugs.



#### 4. Bake cakes

Place one mug on a plate and microwave; begin checking doneness after 1 minute, then cook in 30 second intervals until **cake** puffs up, is firm to the touch, and a toothpick inserted in center comes out clean, 1½–2½ minutes total (watch closely as microwaves vary). Repeat with remaining mug.



#### 5. Serve

Serve **pumpkin spice latte mug cakes** with **a dollop of whipped mascarpone and a drizzle of caramel**. Sprinkle **a pinch of warm spice and espresso powder** over top. Enjoy!



#### 6. No microwave?

No problem! Preheat oven to 350°F with a rack in the center. Place filled mugs on a rimmed baking sheet and bake until cakes are puffed up and a toothpick inserted in the center comes out clean, 35–40 minutes.