

DINNERLY



Mississippi Mud Cake with Melted Marshmallows



1,5h



2 Servings

Mud has never been so appetizing. This is a chocolate cake lover's dream: a rich chocolatey base with a warm and silky chocolate frosting on top. But what's that in between? Just more chocolate chips and soft, melty marshmallows. We've got you covered! (2-p plan serves 9; 4-p plan serves 16)

WHAT WE SEND

- 6 oz pkt chocolate cake mix ^{1,3,6,7,17}
- 3 (1 oz) mini marshmallows
- 3 oz chocolate chips ^{6,7}
- 5 oz confectioners' sugar
- 1½ oz unsweetened cocoa powder

WHAT YOU NEED

- 1 large egg ³
- butter ⁷
- vanilla extract
- kosher salt

TOOLS

- 8x8-inch baking dish
- handheld electric mixer
- small saucepan

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 270kcal, Fat 10g, Carbs 46g, Protein 3g



1. Make batter

Preheat oven to 350°F with a rack in the center. Grease an 8x8-inch baking dish.

In a medium bowl, combine **cake mix**, **1 large egg**, and **½ cup water**. Using a handheld electric mixer, beat until completely smooth and shiny, about 2 minutes. Transfer to prepared baking dish and spread into an even layer.



2. Bake cake

Bake on center oven rack until **cake** springs back when touched and a toothpick inserted into center comes out almost clean, about 13 minutes.

Evenly sprinkle **marshmallows** and **chocolate chips** over top. Continue baking until marshmallows are just slightly puffed and melted, 2–3 minutes. Let cool completely.



3. Make frosting

Melt **3 tablespoons butter** in a small saucepan over medium heat. Whisk in **cocoa powder** and **3 tablespoons water**. Cook, stirring constantly, until mixture thickens to a paste-like consistency, about 1 minute. Reduce heat to low and whisk in **confectioners' sugar**, **1 teaspoon vanilla**, and **a pinch of salt** until smooth and creamy. Remove from heat.



4. Finish & serve

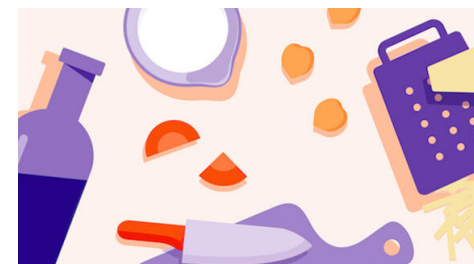
Immediately pour **warm frosting** over **cake**, gently spreading to cover.

Set aside until frosting is set before serving **Mississippi mud cake**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!