

# MARLEY SPOON



## Double Chocolate Cupcakes

with Raspberry-Marshmallow Cream



2,5h



2 Servings

Luscious cupcakes get double the chocolate thanks to a cocoa powder-infused batter and a rich chocolate glaze. We use a silky raspberry-marshmallow cream to both fill the cupcakes and decorate the tops. Red, pink and white sprinkles are the perfect finishing touch to this sweet treat made with love! (2p-plan serves 12; 4p-plan serves 24—nutrition reflects 1 cupcake)



## What we send

- 5 oz granulated sugar
- 2 oz dark brown sugar
- 2 (¾ oz) unsweetened cocoa powder
- 5 oz all-purpose flour <sup>4</sup>
- ¼ oz baking soda
- ¼ oz gelatin
- ¼ oz raspberry powder
- 7 oz marshmallow fluff <sup>1</sup>
- 3 oz chocolate chips <sup>2,3</sup>
- 1 oz mixed sprinkles <sup>3</sup>

## What you need

- 15 Tbsp butter <sup>2</sup>
- 1 large egg <sup>1</sup>
- vanilla extract
- kosher salt

## Tools

- 12-cup muffin tin
- microwave

## Cooking tip

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## Allergens

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 300kcal, Fat 18g, Carbs 34g, Protein 3g



### 1. Begin batter

Preheat oven to 350°F with a rack in the center.

Line a 12-cup muffin tin with paper liners. In a large bowl, whisk together **granulated sugar, brown sugar** and **cocoa powder**. In a small saucepan, bring **½ cup butter** and **1 cup water** to a boil. Pour over sugar; whisk until dissolved. Cool to room temperature; whisk in **1 large egg** and **1 teaspoon vanilla**.



### 4. Add fluff & chill

Let **raspberry mixture** cool until warm to the touch, 5 minutes; whisk in **marshmallow fluff** until smooth. Refrigerate until set, about 30 minutes. Once set, whisk to loosen. Transfer **⅓ cup cream** to a pastry or small plastic sandwich bag; transfer remaining to another bag.

Microwave **chocolate** and **3 tablespoons butter** in small bowl until melted and smooth, stirring occasionally.



### 2. Bake cupcakes

In a medium bowl, whisk together **flour, 1 teaspoon baking soda**, and **¼ teaspoon salt**; whisk into **wet mixture** until just combined and no dry flour is visible. Divide **batter** evenly among cups (should be filled ¾ of the way). Bake **cupcakes** on center oven rack until a toothpick inserted in centers comes out clean, 20-22 minutes.

Cool completely in tin on wire rack, about 1 hour.



### 5. Fill cupcakes

To hollow out **cupcakes**, insert the tip of a paring knife at a 45-degree angle, about ¼-inch from the edge of the cupcake. Cut out and remove the cake cone. Cut off all but the top ¼ inch of the cone, leaving a circular disc of cake (eat or save centers).

Cut a ½-inch wide opening off the larger filling bag; pipe **1 tablespoon raspberry cream** into each cupcake.



### 3. Begin raspberry cream

Meanwhile, in a large microwave-safe bowl, combine **1½ teaspoons gelatin** and **3 tablespoons water**; let sit until gelatin softens, about 5 minutes. Microwave until mixture bubbles around edges and gelatin dissolves, about 30 seconds.

Stir in **raspberry powder, 4 tablespoons melted butter, 1 teaspoon vanilla**, and a **pinch of salt**.



### 6. Decorate & serve

Replace **cupcake tops** and frost with **2 teaspoons of the cooled chocolate glaze**. Let sit at least 10 minutes.

Cut an ⅛-inch wide opening off bag with **remaining raspberry cream**. Pipe design of choice over **chocolate glaze** and top with **sprinkles**. Enjoy!