



## Mexican Hot Chocolate Pudding Cake

with Whipped Mascarpone



30-40min



2 Servings

Chocolate pudding cake is a tender bake with a creamy pudding-like center—and if you're cocoa for chocolate, this dessert is for you! We amplify the chocolate with smoky chipotle chili powder, orange zest, and espresso. The combination brings out the deep chocolaty flavor and adds a subtle heat. A sweet and tangy whipped mascarpone-sour cream topping balances the richness for the perfect dessert. (2p serves 4; 4p serves 8.)



## What we send

- 2 oz dark brown sugar
- $\frac{3}{4}$  oz unsweetened cocoa powder
- 5 oz granulated sugar
- 3 oz chocolate chips <sup>6,7</sup>
- 5 oz self-rising flour <sup>1</sup>
- $\frac{1}{4}$  oz chipotle chili powder
- $\frac{1}{4}$  oz espresso powder
- 2 (1 oz) sour cream <sup>7</sup>
- 3 oz mascarpone <sup>7</sup>
- $\frac{1}{4}$  oz ground cinnamon

## What you need

- 2 Tbsp unsalted butter (plus more for greasing) <sup>7</sup>
- 1 large egg yolk <sup>3</sup>
- $\frac{1}{4}$  c milk <sup>7</sup>
- 1 tsp vanilla

## Tools

- 4 6 ounce ramekins
- microwave
- small saucepan

## 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 630kcal, Fat 26g, Carbs 99g, Protein 9g



### 1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Lightly **butter** 4 ramekins. In a small bowl, combine **2 tablespoons plus 1 teaspoon brown sugar, 2 tablespoons cocoa powder, and  $\frac{1}{2}$  tablespoon sugar**; reserve for step 3.



### 2. Melt chocolate

Cut **2 tablespoons butter** into 1-inch pieces; combine butter with  **$\frac{1}{4}$  cup chocolate chips** in a small microwave safe-bowl. Microwave in 15 second bursts, stirring in between, until melted and smooth.



### 3. Make batter

Separate **1 large egg yolk** (save egg white for own use). In a medium bowl, combine  **$\frac{1}{2}$  cup flour,  $\frac{1}{4}$  cup sugar, remaining cocoa powder,  $\frac{1}{4}$  teaspoon cinnamon, and  $\frac{1}{8}$  teaspoon chipotle**; **whisk until no lumps remain. Add chocolate butter mixture, egg yolk,  $\frac{1}{4}$  cup milk, and 1 teaspoon vanilla**; fold with a spatula until smooth and just combined.



### 4. Pour over coffee

In a small saucepan, combine  **$\frac{1}{2}$  cup water and 1 teaspoon espresso powder**; bring to a boil. Fill each ramekin with 2 tablespoons batter. Top each with  $1\frac{1}{2}$  tablespoons cocoa mixture, followed by 2 tablespoons boiling coffee. (Don't stir to combine layers.)



### 5. Bake pudding cake

Arrange ramekins on a rimmed baking sheet and bake until tops are just set, 15-20 minutes. (If you want it more pudding-like, bake closer to 15 minutes. If you want it more cake-like, bake closer to 20 minutes.) Cool on a wire rack for at least 10 minutes.






### 6. Whip topping; serve

While **pudding cake** bakes, combine **all of the sour cream and 1 tablespoon granulated sugar** in a medium bowl. Beat with a whisk until sugar is dissolved, and sour cream is light and forms soft peaks. Fold in **mascarpone** with a spatula.

Top pudding cakes with whipped mascarpone. Lightly dust with some of the remaining chipotle chili powder, if desired. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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