

DINNERLY



Devil's Food Cupcakes with Marshmallow Cream Filling



1,5h



2 Servings

Our "fauxstess" cupcakes might look a little familiar, but the flavor can't be beat. Rich chocolatey cupcakes are baked to perfection, then filled with creamy marshmallow for a smooth surprise in every bite. An easy ganache brings even more chocolate flavor, and the icing on top is...well, just that! We've got you covered!

WHAT WE SEND

- 6 oz pkg chocolate cake mix ^{1,3,6,7}
- 1 oz pkt mini marshmallows
- 5 oz pkg confectioners' sugar
- 4 oz mascarpone ⁷
- 3 oz pkg chocolate chips ^{6,7}

WHAT YOU NEED

- 1 large egg ³
- neutral oil
- kosher salt
- 4 Tbsp butter ⁷
- granulated sugar

TOOLS

- 6-cup cupcake tin
- small saucepan
- hand-held electric mixer
- microwave

COOKING TIP

No microwave? No problem! In step 4, place the ganache ingredients in a small saucepan over medium-low heat. Whisk to combine until melted and smooth, then set aside to cool and thicken.

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 440kcal, Fat 22g, Carbs 60g, Protein 3g



1. Make cake batter

Preheat oven to 350°F with a rack in the center. Line a 6-cup cupcake tin with paper liners (or coat with butter).

In a medium bowl, whisk to combine **chocolate cake mix**, **1 large egg**, **⅓ cup water**, **2 tablespoons oil**, and **a pinch of salt**. Evenly spoon **batter** (about ¼ cup each) into prepared cupcake tin.



2. Bake cupcakes

Bake **cupcakes** on center oven rack until a toothpick inserted into center comes out clean, 18–20 minutes. Remove from oven and let cool completely, about 30 minutes.

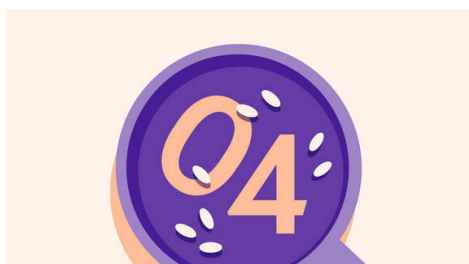
While **cupcakes** bake, in a small saucepan, combine **marshmallows**, **confectioners' sugar**, **all but 1 tablespoon mascarpone**, **4 tablespoons butter**, and **a pinch of salt**.



3. Make marshmallow frosting

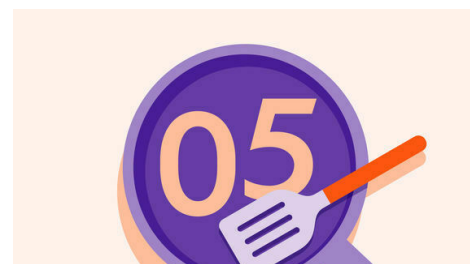
Heat saucepan with **marshmallow mixture** over medium-low; cook, stirring constantly, until melted and smooth. Transfer to a medium bowl and chill in fridge for at least 20 minutes.

Using an electric mixer, whisk frosting until lightened in color and very thick ribbons form, 6–10 minutes. Divide evenly between two plastic sandwich bags and set aside until step 5.



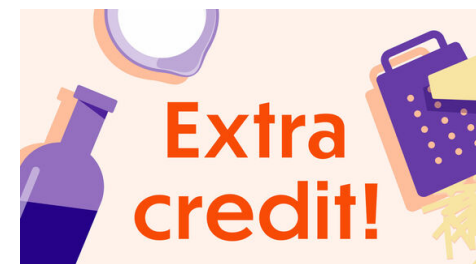
4. Make chocolate ganache

Once **cupcakes** are cool, in a small microwave-safe bowl, combine **chocolate chips**, **remaining mascarpone**, **1 tablespoon each of granulated sugar and water**, and **a pinch of salt**. Microwave on high until chocolate starts to melt, 30–60 seconds (watch closely as microwaves vary). Whisk to combine until fully melted and smooth. Set aside until cooled and thickened, 10–15 minutes.



5. Ice cupcakes & serve

Use a butter knife to cut a 1x1-inch hole in the center of each **cupcake**. Cut a ½-inch wide corner off one **frosting filled bag**; fill each cupcake, stopping when frosting rises to the edge. Spoon **ganache** over top and smooth into an even layer. Cut a ⅛-inch wide corner off **remaining frosting bag**; pipe a squiggly design over top and serve. Enjoy!



6. Store for later!

Can't finish them all in one day? No worries! Cupcakes last up to 2 days when stored covered in the fridge, but can also be frozen for up to 2 months in airtight containers. When the craving hits, simply take one out and let it thaw at room temperature.