

# DINNERLY



## Vanilla Skillet Cake

with Chocolate Frosting & Sprinkles



2h



2 Servings

Of all the things you can cook in a skillet, cake probably isn't top of mind—but this recipe will change that. A simply perfect golden vanilla cake gets treated to a chocolatey cream cheese frosting and a dose of rainbow sprinkles. What's not to love. We've got you covered!

### WHAT WE SEND

- 3 oz mascarpone <sup>7</sup>
- 6 oz yellow cake mix <sup>1,3,6,7</sup>
- 2½ oz confectioners' sugar
- ¾ oz unsweetened cocoa powder
- ½ oz rainbow sprinkles

### WHAT YOU NEED

- 4 Tbsp butter <sup>7</sup>
- 1 large egg <sup>3</sup>

### TOOLS

- small (8") heavy ovenproof skillet (preferably cast-iron)
- handheld electric mixer

### COOKING TIP

Whack your butter with a rolling pin a few times to speed up the softening process!

### 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 230kcal, Fat 13g, Carbs 28g, Protein 3g



#### 1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Coat bottom and sides of an 8-inch heavy ovenproof skillet (preferably cast-iron) with **butter**.

Add **mascarpone** and **4 tablespoons butter** to a medium bowl. Set aside to soften at room temperature until step 3.



#### 2. Make batter & bake

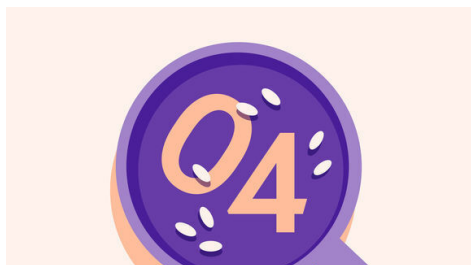
Add **cake mix** to a medium bowl and whisk to remove clumps. Add **1 large egg** and ½ **cup water**. Whisk until batter is shiny and smooth, about 3 minutes. Pour into prepared skillet.

Bake on center oven rack until middle no longer jiggles and a toothpick inserted into the center comes out mostly clean, 18–22 minutes. Let cool completely.



#### 3. Make frosting

While **cake** cools, using a handheld electric mixer, beat **softened mascarpone and butter** until light and fluffy, 2–3 minutes. Add **confectioners' sugar** and **2 tablespoons cocoa powder**; beat on low speed until sugar is blended. Increase speed to medium-high and beat until light and fluffy, 2–3 minutes more.



#### 4. Serve

Spread **chocolate frosting** over **cooled cake**. Serve with **sprinkles** over top. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

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