

DINNERLY



Funfetti Surprise Cupcakes with Vanilla Buttercream

 2h  2 Servings

No matter the occasion, these funfetti surprise cupcakes are sure to wow a crowd. Just stand back and watch as everyone takes their first bite and sees a burst of rainbow sprinkles. Pretty, delicious, and fluffy all in one. What more could you want? We've got you covered!

WHAT WE SEND

- 1 oz rainbow sprinkles
- ½ oz rainbow nonpareil sprinkles
- 6 oz yellow cake mix ^{1,3,6,7}
- 3 (2½ oz) confectioners' sugar

WHAT YOU NEED

- 1 large egg ³
- 8 Tbsp (1 stick) butter, softened ⁷
- milk ⁷
- vanilla extract
- kosher salt

TOOLS

- 6-cup muffin tin
- handheld electric mixer

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 430kcal, Fat 19g, Carbs 64g, Protein 3g



1. Make batter

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

Mix together **sprinkles** in a small bowl.

Add **cake mix** to a large bowl; whisk to remove clumps. Add ½ **cup water** and 1 **large egg**. Whisk until no clumps remain and batter is shiny and smooth, about 3 minutes.



4. Fill cupcakes & serve

Cut a 1½-inch circle in the center of each **cupcake**. Scoop out a 1½-inch deep hole, reserving cupcake core. Fill with about 1 **teaspoon sprinkles**. Trim bottom half of cupcake core to create a small lid; place over sprinkles.

Top **cupcakes** with **buttercream frosting** and decorate with **remaining sprinkles**. Happy birthday Dinnerly!



2. Bake cupcakes

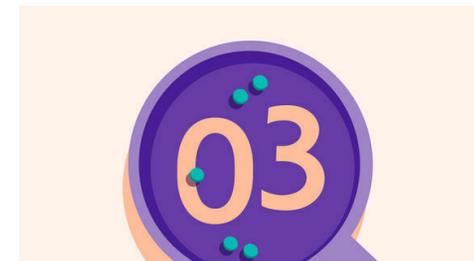
Divide **batter** among muffin cups.

Bake on center oven rack until cakes are domed, springy, and a toothpick inserted into the center comes out clean, 17–20 minutes. Let cool completely.



5. ...

What were you expecting, more steps?



3. Make frosting

In a second large bowl, using an electric mixer, beat **8 tablespoons softened butter** until pale and fluffy, about 2 minutes. Reduce speed to low; slowly add **all of the confectioners' sugar**. Increase speed to high and beat until doubled in size. Add **1 tablespoon milk**, **½ teaspoon vanilla**, and **¼ teaspoon salt**. Beat until combined.



6. ...

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