

DINNERLY



Funfetti Cake Sandwich Cookies with Sweet Mascarpone Filling

 1,5h  2 Servings

Did you know that funfetti is unicorn food? Those mythical creatures know a thing or two about good eating. Channel your inner unicorn with these fluffy cake sandwich cookies loaded with rainbow sprinkles and a sweet mascarpone filling. Our funfetti cookies are no myth, they're the real deal! (2p-plan makes 8 cookies; 4p-plan makes 15—nutrition reflects 1 cookie)

WHAT WE SEND

- 3 oz mascarpone ¹
- 5 oz self-rising flour ³
- 2 (1 oz) rainbow sprinkles
- 2½ oz confectioners' sugar
- 6 oz yellow cake mix ^{2,1,4,3}

WHAT YOU NEED

- 4 Tbsp unsalted butter ¹
- neutral oil
- 1 large egg ²
- kosher salt

TOOLS

- 2 rimmed baking sheets
- hand-held electric mixer

COOKING TIP

Take butter out to soften at room temperature for at least 1 hour before baking.

ALLERGENS

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

NUTRITION PER SERVING

Calories 310kcal, Fat 18g, Carbs 36g, Protein 4g



1. Prep frosting

Preheat oven to 400°F with racks in the upper and lower thirds. Place **mascarpone** and **4 tablespoons butter** in a medium bowl; set aside to soften at room temperature until step 4.

Line 2 rimmed baking sheets with parchment paper, or lightly grease with oil or butter.



4. Make frosting

Using an electric mixture, beat **softened butter and mascarpone** on medium-high until creamy and combined, 1–2 minutes. Add **confectioners' sugar** and **a pinch of salt**; beat on the lowest speed until sugar is fully combined. Increase speed to medium-high; beat until **frosting** is light and fluffy, 2–3 minutes.



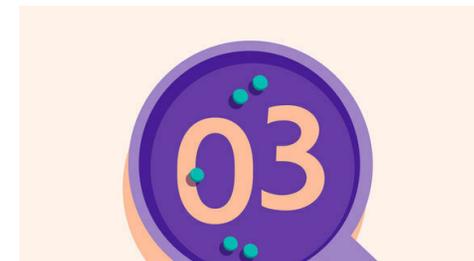
2. Mix batter

In a medium bowl, whisk to combine **cake mix** and **½ cup self-rising flour**. Add **½ cup water**, **¼ cup oil**, and **1 large egg**; whisk until combined. Fold in **¾ of the sprinkles**.



5. Assemble whoopie pies

Flip **half of the cakes** over and spread flat sides with **frosting**. Place **remaining cakes**, flat side down, on top of **frosting** to create **whoopie pies**. Enjoy!



3. Form & bake cakes

Spoon **8 rounds of batter** (about 1 tablespoon each) onto each prepared baking sheet (16 rounds total). Evenly top rounds with **remaining sprinkles**. Bake on upper and lower racks, rotating sheets halfway through, until set and firm to the touch, 6–10 minutes. Allow **cakes** to cool for 5 minutes, then use a metal spatula to transfer to a wire rack to cool completely.



6. Any chocolate fans?

If you have any serious chocolate fans in the family, divide the dough in half before baking and swap out half of the sprinkles with chocolate sprinkles. After baking and assembling, lightly dust with cocoa powder. Something for everyone!