

DINNERLY



Funfetti Surprise Cupcakes

Dinnerly Turns 5!



2h



2 Servings

Happy b-day to us! That's right, Dinnerly is officially old enough to start kindergarten, and we want you to celebrate with us. Because we're so extra, you know we couldn't settle for any old cupcake. The only kind of cupcake we want is hiding a very delightful surprise inside (Hint: It would blow a five-year-old's mind). We've got you covered! (2p-plan makes 6 cupcakes; 4p-plan makes 12—nutrition reflects 1 cupcake)

WHAT WE SEND

- 1 oz rainbow sprinkles
- ½ oz rainbow nonpareil sprinkles
- 3 (2½ oz) confectioners' sugar
- 6 oz yellow cake mix ^{1,2,3,4}

WHAT YOU NEED

- 1 large egg ¹
- 8 Tbsp (1 stick) butter, softened ²
- milk ²
- vanilla extract
- kosher salt

TOOLS

- 6-cup muffin tin
- handheld electric mixer

ALLERGENS

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

NUTRITION PER SERVING

Calories 450kcal, Fat 21g, Carbs 63g, Protein 3g

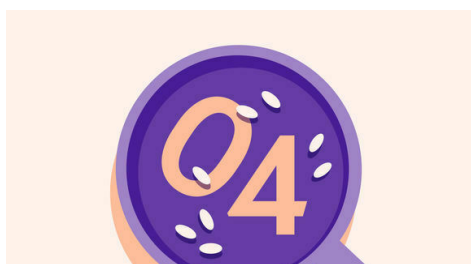


1. Make batter

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

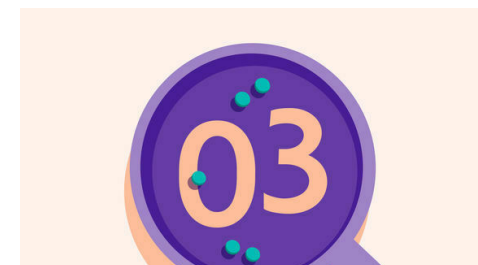
Divide **batter** among muffin cups.

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.



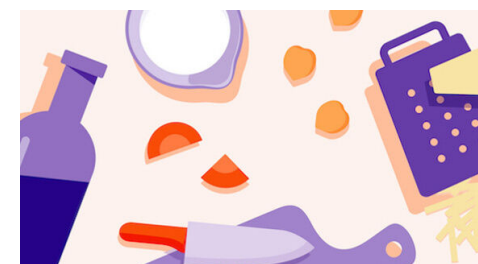
5. ...

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!