

DINNERLY



Snickerdoodle Skillet Cake

with Whipped Mascarpone & Caramel Sauce

 40-50min  2 Servings

This snickerdoodle cake is exactly what it sounds like. We're not trying to lead you on. We're not playing any games. It's simply cake covered in cinnamon sugar, just like the snickerdoodle cookie you know and love—give or take the mascarpone topping, but that's only icing on the cake (no pun intended). We've got you covered!

WHAT WE SEND

- 1 oz buttermilk powder ⁷
- ¼ oz ground cinnamon
- 3 oz mascarpone ⁷
- 1 oz sour cream ⁷
- 2½ oz confectioners' sugar
- 4 oz caramel bits ^{6,7}
- 6 oz yellow cake mix ^{1,3,6,7}

WHAT YOU NEED

- butter ⁷
- 1 large egg ³
- granulated sugar
- kosher salt

TOOLS

- small (8-inch) heavy ovenproof skillet (preferably cast-iron)
- microwave

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 200kcal, Fat 8g, Carbs 30g, Protein 3g



1. Prep skillet & batter

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

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



4. Serve

Serve **snickerdoodle skillet cake** drizzled with **caramel sauce** and dolloped with **whipped mascarpone**. Sprinkle with **some of the remaining cinnamon**. Enjoy!



2. Bake cake

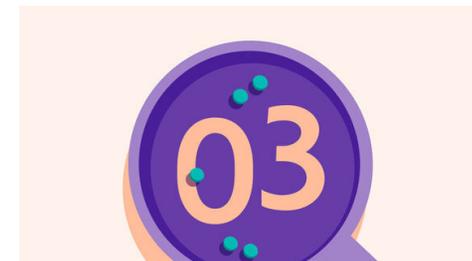
Scrape **batter** into prepared skillet. In a small bowl, whisk together **½ teaspoon cinnamon** and **2 tablespoons granulated sugar**. Sprinkle over batter.

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



5. ...

What were you expecting, more steps?



3. Prep toppings

While **cake** cools, in a medium bowl, stir to combine **mascarpone**, **sour cream**, **1 tablespoon confectioners' sugar**, and a **pinch of salt**; whisk until smooth.

In a separate small bowl, combine **half of the caramel bits** (save rest for own use) and **2 tablespoons water**. Microwave, stirring every 30 seconds, until melted and smooth, 60–90 seconds.



6. ...

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