



Neapolitan Chocolate Cake with Raspberry, Chocolate & Vanilla Frosting

 40-50min  2 Servings

Neapolitan is a tried and true flavor that no one should ever change. Except we did—oops! But don't worry, we didn't do anything crazy like swap out the chocolate (even joking about it hurts). We just invited a silky raspberry buttercream to the party and kicked strawberry to the curb. Sorry not sorry. We've got you covered!

WHAT WE SEND

- 6 oz chocolate cake mix^{1,3,6,7}
- 5 oz confectioners' sugar
- 8 oz milk⁷
- $\frac{3}{4}$ oz unsweetened cocoa powder
- $\frac{1}{2}$ oz raspberry jam
- $\frac{1}{4}$ oz raspberry powder

WHAT YOU NEED

- 1 large egg³
- 8 Tbsp butter, softened⁷
- vanilla extract
- kosher salt

TOOLS

- 8x8-inch baking dish
- parchment paper
- 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 250kcal, Fat 13g, Carbs 33g, Protein 2g



1. Prep equipment

Preheat oven to 350°F with a rack in the center.

Grease an 8x8-inch baking dish and line with parchment paper.



2. Make batter & bake

In a medium bowl, combine **cake mix**, **1 large egg**, and **$\frac{1}{2}$ cup water**. Using a handheld electric mixer, beat until completely smooth and batter is shiny, about 2 minutes. Transfer to prepared baking dish and spread into an even layer.

Bake on center oven rack until **cake** springs back when touched and a toothpick inserted into center comes out clean, about 15 minutes. Let cool completely.



3. Make base frosting

In a large bowl, beat **8 tablespoons softened butter** until fluffy and pale in color. Add **confectioners' sugar** and beat until combined, about 2 minutes more. Add **2 teaspoons milk**, **1 teaspoon vanilla**, and a **pinch of salt**. Beat until fluffy. Divide among three bowls.



4. Make Neapolitan frosting

To one of the bowls of **frosting**, add **cocoa powder** and **3 teaspoons milk**. Whisk until smooth.

To second bowl of frosting, add **raspberry jam**. Crumble in or sieve in **raspberry powder** (to remove clumps). Mix until smooth.



5. Frost & serve

Remove **cooled cake** from baking dish and transfer to serving platter. Dollop **frostings** all over top and swirl with a knife.

Cut **Neapolitan chocolate cake** into squares for serving. Enjoy!



6. Make it your own!

This cake is your canvas, and the frostings are your paint. Make whatever swirls, patterns, or designs you can think of!