

DINNERLY



Cannoli Cupcakes with Chocolate Chips



30-40min



2 Servings

When there's time for only one dessert, do you pick cupcakes or cannoli? Trick question: you don't have to choose! Get all the cannoli vibes in cupcake form, flavored with chocolate chips, orange zest, and a pinch of cinnamon. We've got you covered! (2-p plan makes 6 cupcakes; 4-p plan makes 12)

WHAT WE SEND

- 3 oz mascarpone ³
- 1 orange
- ¼ oz ground cinnamon
- 2½ oz confectioners' sugar
- 3 oz chocolate chips ^{3,4}
- 6 oz yellow cake mix ^{1,2,3,4}

WHAT YOU NEED

- 4 Tbsp unsalted butter, softened ³
- 1 large egg ¹

TOOLS

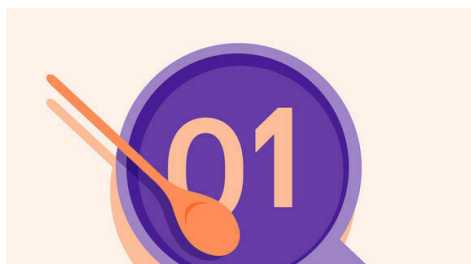
- 6-cup muffin or cupcake tin
- box grater or microplane
- hand-held electric mixer

ALLERGENS

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

NUTRITION PER SERVING

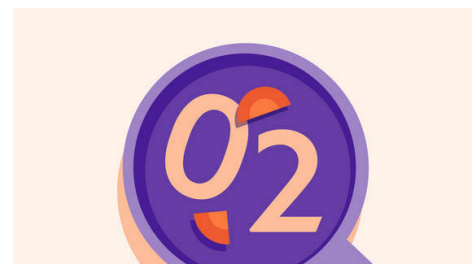
Calories 380kcal, Fat 23g, Carbs 44g, Protein 4g



1. Prep ingredients

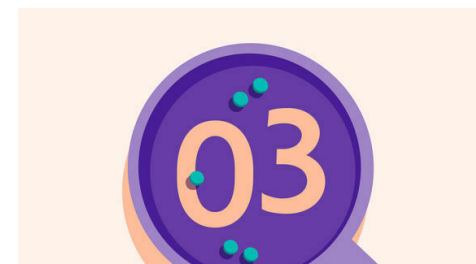
Preheat oven to 350°F with a rack in the center. Line a 6-cup cupcake tin with paper liners or coat with **butter**.

In a medium bowl, add **mascarpone** and **4 tablespoons unsalted butter**; set aside to soften at room temperature until step 4.



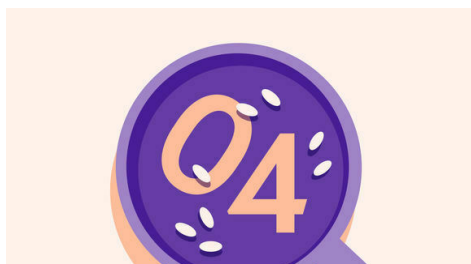
2. Prep cupcake batter

In a separate medium bowl, whisk to combine **yellow cake mix**, **zest from half the orange**, **1 large egg**, and **½ cup water**. Evenly spoon **batter** into prepared cupcake tin.



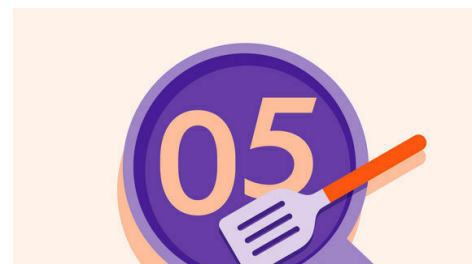
3. Bake cupcakes

Bake **cupcakes** on center oven rack until lightly golden and a toothpick inserted into the center comes out clean, about 15 minutes. Remove from oven and let cool completely before prepping **frosting**.



4. Prep frosting

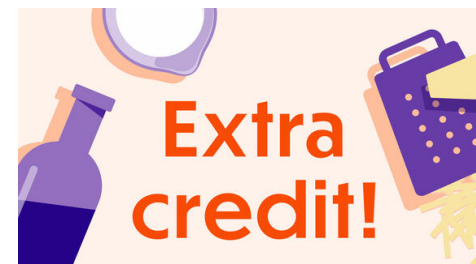
Once **cupcakes** cool, add **a generous pinch of cinnamon** to bowl with **softened mascarpone and butter**. Using an electric mixer, beat on medium speed until combined, 1 minute. Add **confectioners' sugar**; mix on lowest speed until fully combined (frosting may look curdled at this stage). Increase speed to medium-high; beat until **frosting** is light and fluffy, 2–3 minutes.



5. Frost & serve

Coarsely chop **chocolate chips**, if desired. Spread **frosting** over **cupcakes**.

Top each **cannoli cupcake** with **a pinch of cinnamon**. Finely grate **remaining orange zest** and sprinkle **chocolate chips** over top. Enjoy!



6. Make it ahead!

If you want to save time on prep, make the frosting ahead of time! Store in an airtight container in the fridge for up to 3 days. When ready to use, let it come to room temperature and rewhip with an electric mixer until light and fluffy.