

DINNERLY



Spooky Ghost Cupcakes with Marshmallow ButterSCREAM

 50min  2 Servings

Adorable and spooky is a hard look to pull off, but these ghostly cupcakes exceeded expectations. Doesn't hurt that they're tasty too! With a rich chocolatey cake and a fluffy marshmallow frosting, the only thing you need to make these cupcakes a Halloween hit is a pair of chocolate chips. We've got you covered!

WHAT WE SEND

- 3 oz chocolate chips ^{1,3}
- 6 oz chocolate cake mix ^{2,1,3,4}
- 2 (2½ oz) confectioners' sugar
- 7 oz marshmallow fluff ²

WHAT YOU NEED

- 12 tablespoons butter ¹
- 1 large egg ²
- kosher salt

TOOLS

- 6-cup cupcake tin
- microwave
- handheld electric mixer

ALLERGENS

Milk (1), Egg (2), Soy (3), Wheat (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 500kcal, Fat 31g, Carbs 54g, Protein 3g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Line a 6-cup cupcake tin with paper liners. Set aside **12 tablespoons butter** to reach room temperature.

Reserve **12 chocolate chips** for serving.

In a small bowl, microwave **remaining chocolate chips** with **1 tablespoon water** until melted. Stir until smooth.



4. Make frosting

In a second large bowl, beat **softened butter** until light and fluffy, 1–3 minutes. Add **confectioners' sugar** and **a pinch of salt**. Beat until sugar is fully combined and mixture is light (if frosting is too loose, let chill in fridge for 20 minutes, then beat again). Fold in **half of the marshmallow fluff** (save rest for own use) until combined.



2. Make batter

In a large bowl, combine **chocolate cake mix**, **1 large egg**, and **½ cup water**. Using a handheld electric mixer, beat until shiny and no lumps remain, about 2 minutes. Add **melted chocolate** and beat until combined, about 30 seconds more.



5. Frost & serve

Transfer **frosting** to a resealable plastic bag, then cut off one corner. Frost **cupcakes**.

Serve **ghost cupcakes** decorated with **reserved chocolate chips** for eyes. Enjoy!



3. Bake cupcakes

Divide **batter** in prepared cupcake tin (about ⅓ cup each).

Bake on center oven rack until puffed and a toothpick comes out clean when inserted into center, 18–20 minutes. Let cool completely.



6. Check us out!

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