

# DINNERLY



## Spooky Fudgy Cobweb Cake: Recipes to SCREAM About!

 1h  2 Servings

We invite you to adopt our new motto for the season: "Trick and Treat Yourself." Get caught in this web of fudgy cake and gooey icing for an un-BOO-lievable treat. We've got you covered! (2p-plan serves 8; 4p-plan serves 12—nutrition reflects 1 slice)



## WHAT WE SEND

- 5 oz dark brown sugar
- ¾ oz unsweetened cocoa powder
- 2 (3 oz) chocolate chips <sup>2,3</sup>
- 2 (1 oz) sour cream <sup>2</sup>
- 5 oz self-rising flour <sup>4</sup>
- 2 (2½ oz) confectioners' sugar

## WHAT YOU NEED

- 6 Tbsp butter <sup>2</sup>
- 1 large egg <sup>1</sup>
- kosher salt
- ¼ cup + 1½ Tbsp milk <sup>2</sup>

## TOOLS

- medium (10") ovenproof skillet (preferably cast-iron)
- microwave

## 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

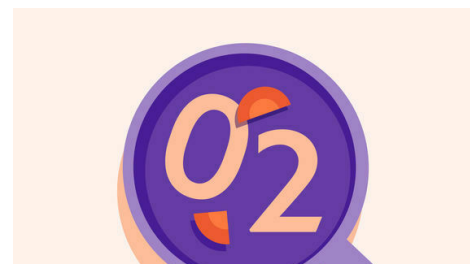
Calories 400kcal, Fat 17g, Carbs 60g, Protein 3g



### 1. Melt butter & cocoa

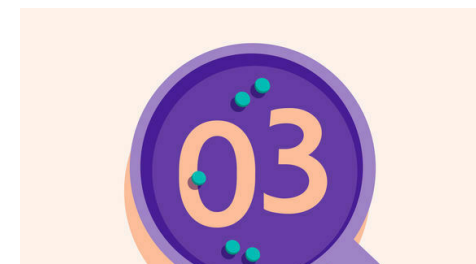
Preheat oven to 350°F with a rack in the center.

In a medium ovenproof skillet (preferably cast-iron) over medium heat, whisk to combine **cocoa powder**, **⅔ cup packed brown sugar**, **½ cup water**, **⅓ cup chocolate chips**, and **4 tablespoons butter** until melted and smooth, 3–5 minutes. Remove from heat and let cool slightly (about 5 minutes).



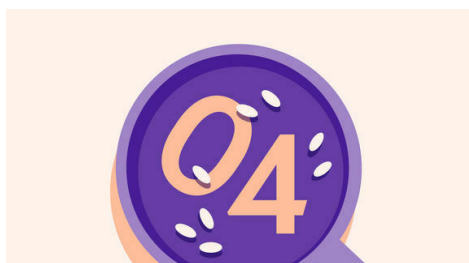
### 2. Finish batter

To skillet with **cooled butter-chocolate mixture**, whisk in **1 large egg** and **all of the sour cream**, until combined. Gently stir in **self-rising flour** and **½ teaspoon salt** until combined. Scrape down the sides of the skillet and smooth out to evenly distribute **batter** in skillet.



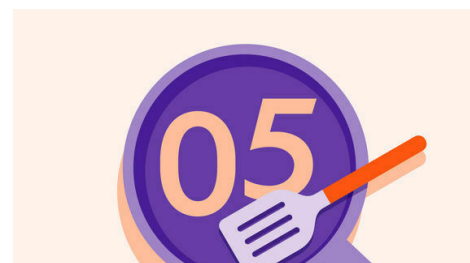
### 3. Bake cake & cool

Bake skillet on center oven rack until a toothpick inserted into the center comes out mostly clean, 15–18 minutes. Allow **cake** to cool slightly (about 30 minutes).



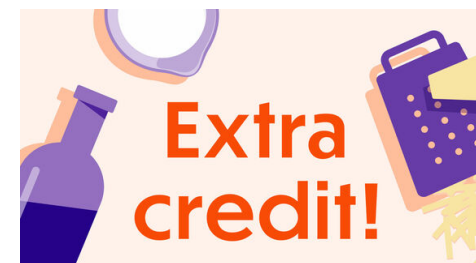
### 4. Make fudge topping

Once **cake** has cooled, in a small microwave-safe bowl, stir to combine **remaining chocolate chips**, **¼ cup milk**, **2 tablespoons butter**, **1 tablespoon confectioners sugar**, and **a pinch of salt**. Microwave on high, about 1 minute (milk should be hot and chocolate soft); whisk until smooth. Let cool, about 5 minutes. Pour **fudge topping** over cake in skillet; spread evenly to edges to frost.



### 5. Draw cobweb & serve

In a small bowl, whisk together **1 cup confectioners sugar**, **1½ tablespoons milk**, and **a pinch of salt**. Transfer to a plastic sandwich bag; snip off a small corner. Pipe a spiral of **icing** onto the **fudge**, starting in the center, going outward. Pull the tip of a toothpick through the **frosting**, starting in the center, going outward. Repeat to form a web and serve. Enjoy!



### 6. Unleash your inner artist

This spook-tacular cake is cobweb inspired, but feel free to make it your own! You can frost your cake with a pumpkin, a ghost, or whatever you desire.