

# DINNERLY



## Hot Fudge Cupcakes with Mascarpone Frosting



50min



2 Servings

Ever wished you could eat a hot fudge sundae in cupcake form? No? Well trust us, you do now. Just bake these super easy, super chocolatey cupcakes, then top them off with creamy mascarpone frosting, sprinkles, and that rich, gooey fudge. We've got you covered! (2-p plan makes 6 cupcakes; 4-p plan makes 12)

## WHAT WE SEND

- 3 oz mascarpone <sup>1</sup>
- 6 oz chocolate cake mix <sup>2,1,3,4</sup>
- 3 oz chocolate chips <sup>1,3</sup>
- 2 (2½ oz) confectioners' sugar
- 1 oz rainbow sprinkles

## WHAT YOU NEED

- 8 Tbsp (1 stick) butter <sup>1</sup>
- 1 large egg <sup>2</sup>
- neutral oil
- kosher salt

## TOOLS

- 6-cup cupcake tin
- microwave

## 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 560kcal, Fat 37g, Carbs 58g, Protein 4g



### 1. Prep equipment

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

Place **8 tablespoons (1 stick) butter** and **mascarpone** in a medium bowl to soften at room temperature until step 4.



### 2. Bake cupcakes

In a medium bowl, stir to combine **cake mix**, **half of the chocolate chips**, **1 large egg**, **⅓ cup water**, **2 tablespoons oil**, and **¼ teaspoon salt**. Evenly spoon **batter** into prepared cupcake tin. Bake on center oven rack until a toothpick inserted into center comes out clean, 18–20 minutes. Remove from oven and let cool completely.



### 3. Prep hot fudge sauce

Once **cupcakes** are cooled, in a small microwave-safe bowl, combine **remaining chocolate chips** with **1 tablespoon water** and **a pinch of salt**; microwave on high in 30-second intervals, stirring in between, until melted. Set aside to let cool slightly.



### 4. Prep frosting

Vigorously whisk **softened butter** and **mascarpone** until smooth, light, and fluffy, 1–2 minutes (or use an electric mixer). Add **confectioners' sugar** and **a pinch of salt**, then whisk again until light and fluffy, 1–2 minutes (if using an electric mixer, start on low speed, gradually increasing to medium-high).



### 5. Finish & serve

Spread **frosting** over **cupcakes**. Drizzle **hot fudge** over top and add **sprinkles**. Enjoy!



### 6. Frosting hack!

If you have an ice cream scooper handy, use it to easily plop the frosting onto each cupcake, which will help ensure each one gets an even amount.