

# 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! (2p-plan makes 6 cupcakes; 4p-plan makes 12—nutrition reflects 1 cupcake)



### WHAT WE SEND

- 3 oz mascarpone <sup>1</sup>
- 1 orange
- ¼ oz ground cinnamon
- 2½ oz confectioners' sugar
- 3 oz chocolate chips <sup>1,3</sup>
- 6 oz yellow cake mix <sup>2,1,3,4</sup>

### WHAT YOU NEED

- 4 Tbsp unsalted butter, softened <sup>1</sup>
- 1 large egg <sup>2</sup>

### TOOLS

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



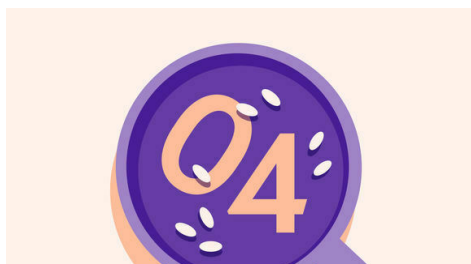
#### 2. Prep cupcake batter

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.



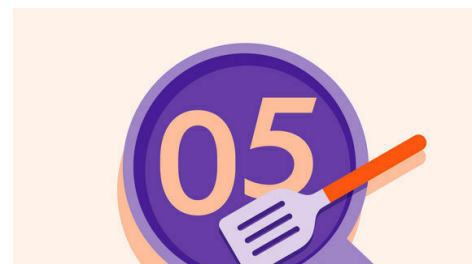
#### 3. Bake cupcakes

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

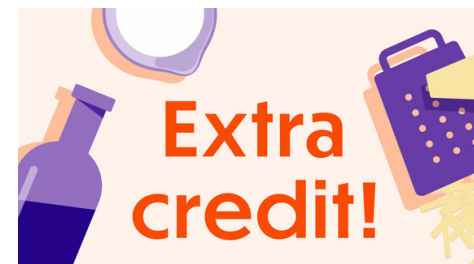
Once **cupcakes** cool, add **a generous pinch of cinnamon** to bowl with **softened mascarpone and butter**. Using an electric mixer, beat on medium speed until combined, 1 minute. Add **confectioners' sugar**; mix on lowest speed until fully combined (frosting may look curdled at this stage). Increase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