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

#### WHAT YOU NEED

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

#### **TOOLS**

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

#### **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 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 mediumhigh; 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.