

# DINNERLY



## Chocolate Cupcakes with Creamy Peanut Butter Frosting



30-40min



2 Servings

What's better than fluffy, bittersweet chocolate cake paired with a rich, sweet-salty, creamy peanut butter frosting? Nothing. It's a superstar pairing. It's iconic. It's everything we want for dessert (and breakfast, snack-time, and well, any time). We said what we said. (2p-plan makes 6 cupcakes; 4p-plan makes 12—nutrition reflects 1 cupcake)



## WHAT WE SEND

- 3 oz mascarpone <sup>2</sup>
- 1 oz salted peanuts <sup>3</sup>
- 6 oz chocolate cake mix <sup>1,2,4,5</sup>
- 3 oz chocolate chips <sup>2,4</sup>
- 1.15 oz peanut butter <sup>3</sup>
- 2½ oz confectioners' sugar

## WHAT YOU NEED

- 4 Tbsp unsalted butter <sup>2</sup>
- 1 large egg <sup>1</sup>
- neutral oil
- kosher salt

## TOOLS

- 6-cup muffin tin
- whisk or electric mixer

## COOKING TIP

Take butter out to soften at room temperature for at least 1 hour before baking.

## ALLERGENS

Egg (1), Milk (2), Peanuts (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 450kcal, Fat 30g, Carbs 45g, Protein 6g

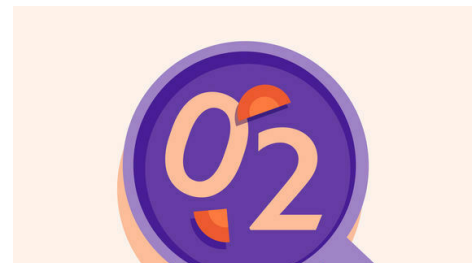


### 1. Prep frosting

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

Set aside **4 tablespoons butter** and **half of the mascarpone** in a medium bowl to soften at room temperature.

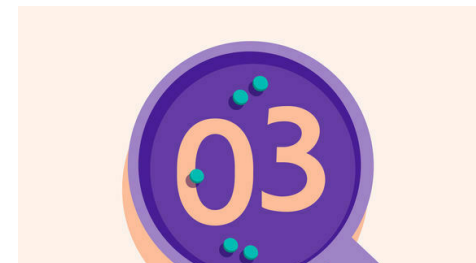
Coarsely chop **salted peanuts**; set aside until step 5.



### 2. Mix cupcake batter

In a medium bowl, whisk to combine **chocolate cake mix**, **1 large egg**, **half of the chocolate chips**, **½ cup water**, **2 tablespoons oil**, and **a pinch of salt**.

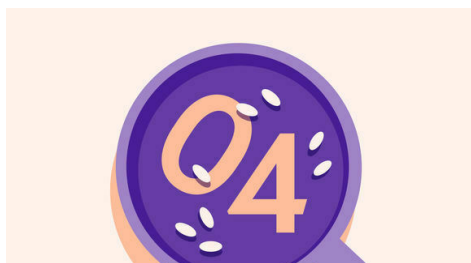
Evenly spoon **batter** into prepared cupcake tin.



### 3. Bake cupcakes

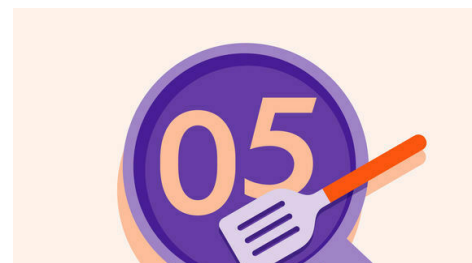
Bake **cupcakes** on center oven rack until a toothpick inserted into the center of a cupcake comes out clean, 18–20 minutes.

Remove from oven and let cool completely, about 30 minutes.



### 4. Frost cupcakes

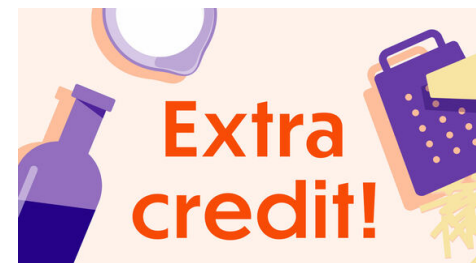
Add **all of the peanut butter** to bowl with **softened butter and mascarpone**; whisk vigorously (by hand or with an electric mixer) until smooth and fluffy, 1–2 minutes. Add **confectioners' sugar** and **a pinch of salt**; whisk until combined, 1–2 minutes. Spread **frosting** on **cupcakes**.



### 5. Make ganache & serve

In a small microwave-safe bowl, combine **remaining chocolate chips** and **1 tablespoon water**. Microwave on high until melted, 30–45 seconds (watch closely as microwaves vary); stir until smooth and let cool 2 minutes.

Drizzle **chocolate ganache** over **cupcakes** and top with **chopped peanuts**. Enjoy!



### 6. No microwave, no problem!

If you don't have a microwave, don't sweat it! The ganache can be made on the stovetop. Combine chocolate chips and water in a small saucepan over low heat. Cook, stirring, until chocolate is melted and all ingredients are combined. Let cool 5 minutes before using.