

DINNERLY



SWEET TOOTH!

SERVES A CROWD!

Cupid's Warm Chocolate Skillet Cake with Whipped Cinnamon Mascarpone



20-30min



2 Servings

This gooey one-pot chocolate cake topped with creamy cinnamon mascarpone looks just as good in real life as it is in the pic. And it tastes even better! It serves 2-4 for the couples plan and 4-6 for the family plan, so you could bake it for your nearest and dearest, or you could just chip away at it yourself. We've got you covered!

WHAT WE SEND

- ¾ oz unsweetened cocoa powder
- 2 pkts sour cream ⁷
- self-rising flour (use 1 cup) ¹
- 3 oz mascarpone cheese ⁷
- ground cinnamon (use ¼ tsp)

WHAT YOU NEED

- 4 Tbsp butter ⁷
- 1 cup sugar
- 1 large egg ³
- kosher salt

TOOLS

- medium (10") heavy skillet (preferably cast-iron)

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 460kcal, Fat 26g, Carbs 60g, Protein 7g



1. Melt butter & cocoa

Preheat oven to 350°F with a rack in the center. In a medium (10") heavy skillet, preferably cast-iron, combine **cocoa powder**, **4 tablespoons butter**, and **½ cup water**; bring to a boil, whisking to combine. Remove from heat and transfer to a medium bowl; set aside to cool slightly. Rinse and wipe out skillet, then lightly grease with **butter** or **cooking spray**.



2. Prepare batter

Once **butter-cocoa mixture** is slightly cooled, add **all of the sour cream**, **1 cup sugar**, and **1 large egg**; whisking until combined. Whisk in **self-rising flour** and **½ teaspoon salt** until just combined (do not overmix!).



3. Bake cake

Pour **batter** into prepared skillet and transfer to center oven rack. Bake until cake no longer jiggles in the middle and a toothpick inserted in the center comes out mostly clean, 15–18 minutes (cake is best when it's slightly underbaked).



4. Whip cinnamon mascarpone

While the cake is baking, combine **mascarpone**, **¼ teaspoon of the cinnamon**, and **1 teaspoon sugar** in a medium bowl, whisking until smooth.



5. Finish & serve

Serve **chocolate cake** while still warm with a **dollop of the whipped cinnamon mascarpone** on top. Sprinkle with **any remaining cinnamon**, if desired. Enjoy!



6. More to love!

Make it fancy, but Dinnerly-style. AKA without the fuss. Dollop the batter in step 3 with nutella, peanut butter, tahini, or cream cheese on top, and gently swirl with the tip of a knife or toothpick before baking.