



## Baking Kit: Coconut Cake- Marshmallow Icing,

Fudgy Walnut Cookies & Snickerdoodle Muffins



40-50min



2 Servings

Unleash your inner baker and turn your kitchen into a pastry shop with our baking kits! Each kit includes the dry ingredients and recipes for three different sweet treats. Add to your box to bake for friends, family, or yourself! Coconut Cake: 2p plan makes 8-inch cake, 4p plan makes 12-inch cake. Fudgy Walnut Cookies: 2p plan makes 6 cookies, 4p plan makes 9. Snickerdoodle Muffins: 2p plan makes 6 muffins, 4p plan makes 12.



## What we send

- 5 oz granulated sugar
- 10 oz self-rising flour <sup>1</sup>
- 2 oz unsweetened, shredded coconut <sup>15</sup>
- 4 oz walnuts <sup>15</sup>
- 1½ oz unsweetened cocoa powder
- 5 oz confectioners sugar
- ground cinnamon (use 1 tsp)

## What you need

- 6 large eggs <sup>3</sup>
- 10 Tbsp unsalted butter <sup>7</sup>
- 1 cup milk <sup>7</sup>
- kosher salt

## Tools

- 8-inch cake pan
- small skillet
- hand-held electric mixer
- rimmed baking sheet
- parchment paper
- 6-cup muffin tin

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 680kcal, Fat 38g, Carbs 81g, Proteins 12g



### 1. Bake cake

Preheat oven to 350°F. In a medium bowl, whisk to combine **1 large egg**, **½ cup granulated sugar**, and **4 tablespoons melted butter**. Add **1¼ cups self-rising flour**, **½ cup coconut**, and **⅔ cup milk**; whisk to combine. Pour into a lined 8-inch round cake pan (or medium skillet); bake on center oven rack until a toothpick into center comes out clean, 22-25 minutes. Let cool completely.



### 4. Bake walnut cookies

Gently fold **walnuts** into batter. Scoop 6 mounds of **¼ cup batter** onto a lined baking sheet. Put the baking sheet in the oven and immediately reduce the temperature to 325°F. Bake until the cookies are glossy and lightly cracked, 14-16 minutes, rotating the baking sheet halfway through cooking time. Allow to cool completely before serving. Enjoy!



### 2. Make frosting & finish

Toast **remaining coconut** in a small skillet over low until golden, 1-2 minutes. In a medium bowl, beat **2 large egg whites** with a **pinch salt** until foamy, about 30 seconds. Continue beating, slowly adding **¼ cup granulated sugar** and **1½ tablespoons boiling water**, until soft peaks form, 2-3 minutes. Spread **frosting** onto **cake**. Sprinkle **toasted coconut** over. Enjoy!



### 5. Bake muffins

Preheat oven to 400°F. Melt **6 tablespoons butter**. In a medium bowl, whisk to combine **1 large egg** and **3 tablespoons granulated sugar**. Add **¾ cup self-rising flour** and **½ cup milk**; whisk to combine. Whisk in **3 tablespoons melted butter**. Scoop **batter** into 6 lined muffin cups. Bake on center rack until deep golden and a toothpick into center comes out clean, 18-20 minutes.



### 3. Toast nuts & make batter




Preheat oven to 350°F. Spread **walnuts** on a baking sheet and bake until lightly toasted and fragrant, 8-10 minutes. Cool slightly, then roughly chop. Stir to combine **cocoa powder**, **1¼ cups confectioners sugar**, and **¼ teaspoon salt**. Add **2 egg whites**, then beat with an electric mixer until the mixture has just slightly thickened, about 3 minutes (will take longer with a whisk).



### 6. Finish in cinnamon sugar

Allow muffins to cool in the muffin tin for 5 minutes. Meanwhile, in a small bowl, stir to combine **1 teaspoon cinnamon** and **3 tablespoons granulated sugar**. While still warm, coat muffins in **remaining melted butter**, then roll in **cinnamon sugar**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)    **#marthaandmarleyspoon**