

DINNERLY



'Tis the Season to Bake: Peppermint Cookies

& Chocolate Gingerbread Cupcakes



1h



2 Servings

So many boxes to unwrap around the holidays with so much uncertainty. Is it socks.... again? An ugly sweater that wasn't meant to be ugly? Rejoice!

Because this box is full of things you actually want, so it's sure to bring the holiday cheer. (Peppermint Cookies: 2p plan makes 20, 4p plan makes 40. Chocolate Gingerbread Cupcakes: 2p plan makes 6, 4p plan makes 12.)

WHAT WE SEND

- 2 (1 oz) pkts peppermint candies ⁶
- 2 (5 oz) pkgs confectioners sugar
- 5 oz self-rising flour ¹
- 2 pkts cream cheese ⁷
- pie spice blend (use 2 tsp)
- 6 oz chocolate cake mix ^{1,3,6,7,17}

WHAT YOU NEED

- 10 Tbsp butter + more for greasing ⁷
- 1 large egg ³
- kosher salt

TOOLS

- 2 rimmed baking sheets
- 6-hole cupcake tin

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 340kcal, Fat 16g, Carbs 47g, Proteins 2g



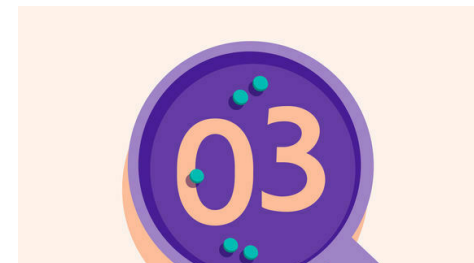
1. Prep cookie ingredients

Preheat oven to 375°F with a rack in the center. Place **6 tablespoons butter** in a large bowl to soften. Lightly grease 2 rimmed baking sheets, or line with parchment paper. Place **all of the peppermints** in a sealable bag and use a meat mallet or heavy skillet to break into fine pieces.



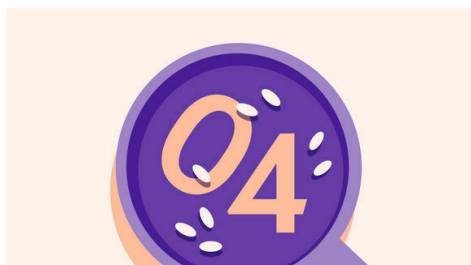
2. Mix cookie batter

Add **1 large egg, 1 cup confectioners sugar**, and **½ teaspoon salt** to bowl with **softened butter**; whisk until light and fluffy. Add **peppermint pieces** and **1 cup self-rising flour**, stirring until fully incorporated. Scoop **20 cookies** (about 1 tablespoon) onto prepared baking sheets (10 cookies per sheet). Pro tip: refrigerate dough for 15–20 minutes if too soft to scoop.



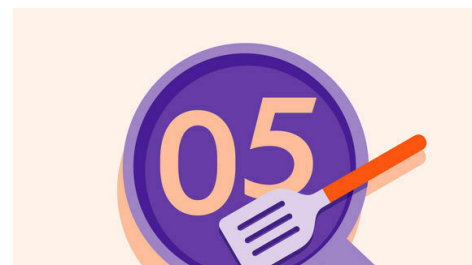
3. Bake cookies & serve

Bake on center oven rack, rotating baking sheets halfway through, until **peppermint sugar cookies** are set and golden around the edges, 12–15 minutes. Let cookies cool directly on baking sheets. Enjoy!



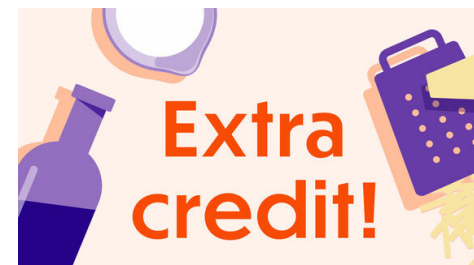
4. Mix & bake cupcakes

Preheat oven to 375°F with a rack in the center. **Grease** a cupcake tin. Place **cream cheese** and **2 tablespoons butter** in a large bowl to soften until step 6. In a medium bowl, whisk to combine **all but 1 tablespoon cake mix, ⅔ cup water**, and **2 teaspoons pie spice**. Evenly scoop **batter** into prepared tin to make 6 cupcakes. Bake until a toothpick comes out clean, 15–17 minutes.



5. Make fudge sauce

Let **cupcakes** cool completely, about 30 minutes. Meanwhile, melt an additional **2 tablespoons butter** in a heatproof bowl. Add **reserved cake mix, 1½ tablespoons confectioners sugar, 1 tablespoon hot water**, and a **pinch of salt**; whisk until smooth. Set fudge sauce aside until ready to serve (it will thicken as it sits).



6. Frost, drizzle & serve

With a rubber spatula, beat together **reserved softened cream cheese and butter**. Stir in **½ cup confectioners sugar** and a **pinch of salt**, mixing well to combine. Spread **cream cheese frosting** over top of **cooled gingerbread cupcakes**, then drizzle with **fudge sauce** (if sauce is too thick, reheat it in the microwave for 10 seconds, as needed). Enjoy!