



Holiday Baking Kit: Hot Cocoa Cake,

Jam Thumbprints & Peppermint Sugar Cookies



40-50min



2 Servings

Tis' the season for cookie exchanges and family time. Holiday season can feel chaotic, but we're bringing good cheer right to your doorstep. Each kit includes the dry ingredients and recipes for three different festive treats. (Hot Cocoa Cake: 2p plan makes 8-inch cake, 4p plan makes 9-x 13-inch cake. Jam Thumbprints: 2p plan makes 12, 4p plan makes 30. Peppermint Sugar Cookies: 2p plan makes 20; 4p plan makes 40.)

What we send

- 10 oz granulated sugar
- 10 oz self-rising flour ¹
- 1½ oz cocoa powder
- 10 oz confectioners sugar
- 6 oz yellow cake mix ^{1,3,6,7}
- ¼ oz pie blend spice (use 2 tsp)
- 2 (½ oz) pkts raspberry preserves
- 2 (½ oz) pkts apricot preserves
- 2 oz peppermint candies ⁶

What you need

- ¼ cup + 1 Tbsp neutral oil
- 2 large eggs + 3 large egg whites ³
- kosher salt
- 6 Tbsp unsalted butter ⁷
- milk ⁷

Tools

- 8-inch springform pan
- hand-held electric mixer
- parchment paper
- 2 rimmed baking sheets
- rolling pin or meat mallet

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), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.



1. Make cake batter

Preheat oven to 325°F. Grease an 8-inch springform cake pan. In a medium bowl, whisk ½ cup granulated sugar, ¼ cup oil, and 1 large egg until thick and creamy. Add ⅔ cup self-rising flour, ½ cup hot tap water, and ¼ cup cocoa powder, whisking until just combined. Pour batter into prepared pan, spreading to the edges.



4. Finish thumbprint cookies

Squeeze raspberry preserves into the center of half of the cookies (about about ¼ teaspoon each). Repeat with apricot preserves and remaining cookies. Bake on center oven rack until deep golden around the edges, 12-15 minutes (they will spread). Transfer to a wire rack to cool. Dust with 1-2 teaspoons confectioners sugar, if desired. Enjoy!



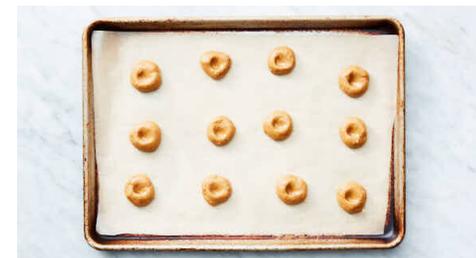
2. Make meringue & bake

In a medium bowl, beat 3 large egg whites and a pinch of salt with an electric mixer on high until foamy. Slowly, add ¾ cup granulated sugar and 2 tablespoons cocoa powder, beating until soft peaks form, 3 minutes. Spread meringue over batter in pan. Bake on center oven rack until puffed, crackled, and dry to the touch, 40-50 minutes. Cool in pan (it will deflate). Enjoy!



5. Bake sugar cookies

Preheat oven to 350°F. In a medium bowl, beat 6 tablespoons softened butter, 1 cup confectioners sugar, and a pinch of salt with an electric mixer until creamy. Mix in 1 large egg and 1 cup self-rising flour until a soft dough forms. Halve dough onto a parchment-lined baking sheet. With generously floured hands, shape each dough into a 2-x 10-inch rectangle.



3. Prep thumbprint cookies

Preheat oven to 350°F. In a medium bowl, stir to combine cake mix, 3 tablespoons water, 1 tablespoon oil, and 2 teaspoons pie spice. Roll into 12 (1-inch) balls and place on a parchment-lined baking sheet, leaving 1 inch between each cookie. Press your thumb into the center of each to make an indent.

If dough is too sticky, refrigerate for 15 minutes before making indents.



6. Ice & cut cookies

Bake cookies on center oven rack until deep golden around the edges, 18-20 minutes (they will spread). Let cool completely. In a sealable bag, crush peppermints with a rolling pin or meat mallet into fine pieces. In a bowl, whisk 1 cup confectioners sugar and 2 tablespoons milk. Spread icing over each; sprinkle with peppermints. Let icing set, then cut into 1-inch pieces. 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    #marthaandmarleyspoon