



Include: [Image](#) [Ingredients](#) [Method](#) [Nutrition](#) [Print](#)



Pillsbury™ Thimble Cakes

Servings: 24 servings (1 serving = 1 Cake)

Individual little cakes swirl together Pillsbury™ Chocolate Chocolate Chip TubeSet® Muffin Batter and Pillsbury™ Cappuccino Chocolate Chunk ... [MORE +](#)

Ingredients

NAME	WEIGHT MEASURE	
Pillsbury™ Tubeset™ Chocolate Chocolate Chip Muffin Batter (08011), thawed	3 lb	1 each
Pillsbury™ Tubeset™ Cappuccino Chocolate Chunk Muffin Batter (08035), thawed	3 lb	1 each
Gold Medal™ Ready-to-spread Chocolate Fudge Icing (11215)	2 lb 4 oz	3 1/2 cups

Method

1. Spray 24-cup jumbo muffin pan generously with cooking spray.
2. Deposit 2 oz chocolate chocolate chip muffin batter into each muffin cup.
3. Add 2 oz cappuccino chocolate chunk muffin batter into each muffin cup.
4. Marble the 2 muffin batters together.
5. Line top of muffin pan with parchment paper.
6. Place half sheet baking pan on top of muffin pan before baking.

Bake

Convection Oven* 300°F 16-20 minutes
 Standard Oven 350°F 18-20 minutes

 *Rotate pans baked in convection oven one-half turn (180°) after 8 minutes of baking.

Finishing

1. Cool 5-10 minutes before removing cakes.
2. Remove cakes by running thin metal spatula around sides of cakes, and gently lifting out. Place on sheet pan, wider side down, and allow to cool completely.
3. Heat icing in microwave until melted.
4. Dip thimble cakes into melted icing to completely coat.
5. Place on sheet pan, and allow icing to set before serving.

Nutrition Information

Nutrition values are calculated using the weights of ingredients.

Serving Size: 1 Cake

Calories 640; Calories from Fat 240;

Total Fat 26g; Saturated Fat 9g; Trans Fat 0g; Cholesterol 70mg; Sodium 460mg; Total Carbohydrate 81g; Dietary Fiber 1g; Sugars 59g; Protein 18g;

% Daily Value*:

Vitamin A 0%; Vitamin C 0%; Calcium 4%; Iron 15%;

Exchanges:

3 Starch; 0 Fruit; 1 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 1 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 3 1/2 Fat;

Carbohydrate Choices:

5 1/2

*Percent Daily Values are based on a 2,000 calorie diet.