

S'MORES CAKE

INGREDIENTS:

FOR CHOCOLATE CAKE:

- 2 cups all-purpose flour
- 2 cups granulated sugar
- 3/4 cup unsweetened cocoa powder
- 2 teaspoons baking powder
- 1 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1 cup chocolate milk or whole milk (room temperature)
- 1/2 cup neutral oil (vegetable, canola, or grapeseed)
- 1 teaspoon LorAnn Marshmallow Super-Strength
- 2 eggs (room temperature)
- 1 cup strong freshly brewed coffee

MARSHMALLOW BUTTERCREAM:

- 2 cups unsalted butter (Softened at room temperature)
- 4 cups powdered sugar
- 1/4 cup heavy cream
- 1 1/2 teaspoons LorAnn Marshmallow Super-Strength (Add to taste)

CHOCOLATE FROSTING:

- Use 1/3 of the marshmallow frosting
- 3 Tablespoons cocoa powder
- 3 oz chocolate chips (semi sweet, bittersweet, or dark) melted

GRAHAM CRACKER FILLING:

- 8 graham crackers (or 1 1/2 cup) (crushed)
- 3 tablespoons butter (melted)
- 2 tablespoons sugar



DIRECTIONS:

For Chocolate Cake:

1. Preheat oven to 350°F. Prepare three 6" or two 8" pans. Spray cake pans with oil, Add parchment round and spray top with oil, lightly dust with flour.
2. In stand mixer bowl fitted with the whisk or paddle attachment or a large mixing bowl with a handheld mixer- combine the flour, sugar, cocoa powder, baking soda, baking powder, and salt. Whisk to combine

for 30 seconds.

3. Add milk, oil, eggs, LorAnn Marshmallow Super-Strength, to your dry ingredients and mix on medium speed until just combined. 2-3 minutes. Scrape down the sides of the bowl and carefully add coffee to the cake batter. Beat on medium speed for 1 minute.
4. Batter will be runny. Distribute cake evenly between prepared cake pans.
5. Bake for 30-35 minutes, until a toothpick inserted in the center comes out clean. Remove from the oven and allow to cool in pan for 10 minutes. Remove from the pan and transfer to cooling rack.
6. While the cake is in the oven, prepare the frostings and graham cracker filling.

For Marshmallow Buttercream:

1. In a bowl of a stand mixer fitted with a paddle attachment, beat butter on medium speed for 5 minutes until light & creamy.
2. Add powdered/confectioner sugar to the butter and beat on medium speed until smooth. Add the heavy cream and LorAnn Marshmallow Super-Strength to the frosting and beat on medium speed for 3-5 minutes or until spreadable.
3. Reserve 2/3 of the frosting in a bowl and set aside.

For Chocolate Frosting:

1. Using the remaining 1/3 of the marshmallow frosting in the mixing bowl, add cocoa powder and melted chocolate and mix on medium speed until combined.

For Graham Cracker Filling:

1. Crush the graham crackers in a ziplock bag. Add the crushed graham crackers to a medium bowl.
2. Melt the butter. Add melted butter and sugar to the crushed graham crackers. Set aside.

How to Frost and Fill Your S'mores Cake:

1. Using a serrated knife, carefully cut each cake layer in half horizontally so you have four thin, even layers.
2. Fill a piping bag or zip lock bag with chocolate frosting and cut the tip. Pipe a thick border of frosting around the outer edge of the first cake layer.
3. Spoon or pipe marshmallow buttercream inside the chocolate frosting border, spreading it evenly to the edges.
4. Sprinkle a generous layer of graham cracker crumble over the marshmallow filling for that classic s'mores crunch.
5. Place the next cake layer on top and repeat the chocolate border, marshmallow filling, and graham crumble two more times.

6. Place the final cake layer on top. Spread a thick, even layer of chocolate frosting over the top of the cake, allowing some to drip slightly over the edges if desired.

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