

HOT COCOA CAKE

INGREDIENTS:

FOR CHOCOLATE CAKE:

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



FOR MARSHMALLOW BUTTERCREAM

- 3 cups unsalted butter Softened at room temperature (6 sticks)
- 5 cups powdered sugar
- 2 1/4 teaspoon LorAnn Super-Strength Marshmallow Flavor* Or add to taste preference. Add 1/4 teaspoon at a time *this is a very concentrated extract
- 1/2 cup heavy cream
- 1/4 cup Marshmallow Creme

FOR CHOCOLATE FROSTING:

- Use 1/2 of the Marshmallow Frosting
- 3 tablespoons Cocoa Powder
- 4 oz chocolate chips melted Semi sweet, bittersweet, or dark melted

DIRECTIONS:

For Chocolate Cake:

1. Preheat oven to 350 ° degrees F. Prepare 3 6" pans or 2 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 Oil Marshmallow Extract, 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.

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 1/4 teaspoon at a time (I used up to 2 teaspoons total) until you reach your desired level of Marshmallow Flavor and beat on medium speed for 3-5 minutes or until spreadable.
3. Reserve 1/2 of the frosting in a bowl and set aside.

For Chocolate Frosting:

1. Using the remaining 1/2 of the Marshmallow Frosting in the mixing bowl, add cocoa powder and melted chocolate and mix on medium speed until combined.

How to Frost and Fill Your Hot Cocoa Cake:

1. Level & Slice the Cake – Using a serrated knife, carefully cut each cake layer in half horizontally so you have four thin, even layers.
2. Fill with Marshmallow Buttercream – Spoon or pipe marshmallow buttercream on the first cake layer, spreading it evenly to the edges. Optional to add Marshmallow Creme on top of the Marshmallow Buttercream for added texture.
3. Repeat the Layers – Place the next cake layer on top and repeat with the marshmallow filling two more times. I alternated between the chocolate frosting and marshmallow frosting, but you can do whichever flavor you prefer.
4. Top & Frost – Place the final cake layer on top. Spread a thick, even layer of chocolate frosting over the top of the cake and sides to create a crumb coat. This is to capture the crumbs! Set in the refrigerator for 20 minutes and then frost the cake with chocolate buttercream. Add Marshmallows to garnish.