

The Ultimate S’mores Cake

Lily Shamah

Community Member



Ingredients

for 8 servings

2 cups sugar (400 g)

1 ¾ cups flour (218 g)

¾ cup cocoa powder (80 g)

1 ½ teaspoons baking powder

1 ½ teaspoons baking soda

1 teaspoon salt

2 eggs

1 cup milk (240 mL)

½ cup oil (120 mL)

FROSTING:

2 sticks butter

1 ½ cups marshmallow fluff
(80 g)

2 ½ cups powdered sugar
(275 g)

1 teaspoon vanilla

1 teaspoon salt

DECORATION:

2 cups mini marshmallows (50 g)

4 chocolate graham crackers

4 cinnamon graham crackers

1 teaspoon chocolate syrup

Preparation

- 1 For the cake:
- 2 Preheat the oven to 350°F.
- 3 Mix together dry ingredients and sugar. Add the rest of the ingredients besides hot water. Once the batter has been

mixed, add hot water.

- 4** Pour in a 9 inch cake pan. Bake for 30-35 minutes. Let cool.
- 5** Frosting:
- 6** Cream together butter and marshmallow fluff - beat until creamy. Add powdered sugar ,vanilla and salt.
- 7** Assembly:
- 8** Stack alternate layers of cake and frosting. Chill.
- 9** Once cooled, arrange graham crackers and marshmallows around the top and top with chocolate syrup.
- 10** Slice and serve.