



## S'mores Chocolate Cake Recipe



## Introduction

S'mores are a beloved treat that combines the flavors of chocolate, marshmallow, and graham crackers. The S'mores Chocolate Cake is a delightful twist on this classic dessert, offering a rich chocolate cake layered with gooey marshmallows and a graham cracker crust. This recipe is perfect for gatherings, celebrations, or simply satisfying your sweet tooth.

## Detailed Ingredients with measures

For the cake:

- 1 3/4 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup granulated sugar
- 1/2 cup brown sugar
- 2 large eggs
- 1 cup whole milk
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water

For the marshmallow filling:

- 2 cups mini marshmallows
- 1/2 cup heavy cream

For the graham cracker crust:

- 1 1/2 cups graham cracker crumbs
- 1/3 cup granulated sugar
- 1/2 cup unsalted butter, melted

For the chocolate frosting:

- 1 cup unsalted butter, softened
- 4 cups powdered sugar
- 1/2 cup unsweetened cocoa powder
- 1/2 cup heavy cream
- 2 teaspoons vanilla extract

## Prep Time

30 minutes

## Cook Time, Total Time, Yield

Cook Time: 35 minutes

Total Time: 1 hour 5 minutes

Yield: 12 servings



# Detailed Directions and Instructions

## Step 1: Prepare the Cake Batter

Preheat your oven to 350°F (175°C). In a large mixing bowl, combine all the dry ingredients (flour, cocoa powder, baking soda, baking powder, and sugar). In another bowl, whisk together the wet ingredients (eggs, milk, oil, and vanilla extract) until well blended. Gradually mix the wet ingredients into the dry mixture, ensuring no lumps remain.

See also Chocolate Pumpkin Butter Cups

## Step 2: Bake the Cake

Pour the batter into three greased round cake pans. Bake in the preheated oven for 25-30 minutes, or until a toothpick inserted into the center comes out clean. Remove from the oven and allow the cakes to cool in the pans for 10 minutes before transferring them to wire racks to cool completely.

## Step 3: Make the Marshmallow Frosting

In a heatproof bowl, combine egg whites and sugar. Place it over a pot of simmering water, whisking continuously until the sugar dissolves. Remove from heat and beat the mixture with an electric mixer until stiff peaks form and the frosting is glossy and fluffy.

## Step 4: Assemble the Cake

Once the cakes have cooled, place one layer on a serving plate. Spread a layer of frosting on top and sprinkle with crushed graham crackers and chocolate pieces. Repeat with the second layer. Place the final layer on top and frost the top and sides of the cake completely.

### Step 5: Add Finishing Touches

Decorate the top of the cake with additional crushed graham crackers, marshmallows, and chocolate pieces. Optionally, you can lightly toast the marshmallows with a kitchen torch for a campfire effect.

### Step 6: Chill and Serve

Place the finished cake in the refrigerator for about 30 minutes to allow the frosting to set. Slice and serve the cake chilled or at room temperature.

## Notes

### Note 1:

Ensure that all your ingredients are at room temperature for the best results.

### Note 2:

You can use store-bought marshmallow fluff if you prefer a quicker frosting option.

### Note 3:

For added flavor, consider using flavored extracts such as almond or hazelnut in the frosting.

See also [Italian Hamburger Soup](#)

### Note 4:

This cake can be stored in an airtight container in the refrigerator for up

to 3 days.

**Note 5:**

Feel free to customize the toppings based on your preference; crushed nuts or different types of chocolate can be great additions.



## Cook techniques

### Layering the Cake

Layering the cake properly is crucial for achieving a balanced texture and flavor. Ensure each cake layer is even in thickness to prevent uneven baking and maintain stability.

### **Melting Chocolate**

For a smooth chocolate consistency, melt chocolate using a double boiler or microwave. Be cautious to avoid overheating, which can cause it to seize.

### **Making Frosting**

Whip the frosting until it's light and fluffy for the best texture. Allow the butter to reach room temperature before mixing to achieve a creamy consistency.

### **Using Graham Cracker Crumbs**

Crush graham crackers finely to create a uniform crumb for the crust. This helps the crust hold together better and enhances the s'mores flavor.

### **Baking Techniques**

Preheat the oven properly and use parchment paper to line your cake pans. This ensures easier cake removal and helps prevent sticking.

## **FAQ**

### **Can I use a different type of chocolate?**

Yes, you can substitute milk or white chocolate for bittersweet chocolate, but it will alter the flavor profile of the cake.

### **How should I store the cake?**

Store the s'mores chocolate cake in an airtight container at room temperature for up to three days or refrigerate for longer freshness.

**Can I make this cake ahead of time?**

Absolutely! You can bake the cake layers in advance and store them wrapped in plastic wrap. Just frost them before serving.

See also Whole Wheat Oat and Ginger Cookies

**What can I use instead of graham crackers?**

If you don't have graham crackers, you can substitute them with digestive biscuits or any other crumbly sweet biscuit.

**Is this cake suitable for freezing?**

Yes, the un-frosted cake can be frozen. Wrap it tightly in plastic wrap and foil to prevent freezer burn, and it can be stored for up to three months.



## Conclusion

Indulging in the delightful S'mores Chocolate Cake is a perfect way to enjoy a classic treat with a twist. The rich chocolate flavor combined with the gooey marshmallows and crunchy graham crackers creates a mouthwatering dessert that's ideal for any occasion. Whether you're celebrating a birthday or simply satisfying your sweet tooth, this cake is sure to impress.

## More recipes suggestions and combination

### **Chocolate Marshmallow Cupcakes**

These fluffy cupcakes topped with a rich chocolate ganache and toasted marshmallows offer a portable version of your favorite S'mores dessert.

### **Graham Cracker Cheesecake**

Combine the flavors of a classic cheesecake with the crunchy texture of graham crackers for a unique dessert that pairs well with fruit toppings.

### **Peanut Butter S'mores Bars**

Add a twist to traditional S'mores by incorporating creamy peanut butter into the layer of chocolate for a nutty flavor that enhances every bite.

### **S'mores Milkshake**

Blend together ice cream, milk, chocolate syrup, and crushed graham crackers to create a thick and creamy milkshake topped with toasted marshmallows.

### **Chocolate Lava Cake**

For a truly decadent dessert, try a gooey chocolate lava cake that's rich, warm, and ready to be devoured with a scoop of ice cream.

