

SMORES' CAKE

WHAT YOU'LL NEED

Two 9 x 13 inch greased rectangle cake pans
Dark Chocolate Cake - see recipe
Dark Chocolate Ganache - see recipe
Chocolate Buttercream Frosting - see recipe
Graham Cracker Crust - see recipe
Small marshmallows
Cake board cut slightly larger than size of pan and covered with foil

DIRECTIONS

Prepare the graham cracker crust and press into the bottom of 1 of the prepared cake pans. Save about a 1/2 cup of the mixture for between the cake layers.

Pour the cake batter evenly between the 2 prepared pans and bake according to directions.

Set aside to cool.

Once cooled, remove the cakes from their pans. Set the cake without the crust aside. Place the cake with the graham cracker crust, crust side down on the cake board covered with foil.

Prepare the chocolate ganache.

Set oven to 150 degrees F.

Take the cake with the graham cracker crust and layer the remaining graham cracker mixture, chocolate ganache, and small marshmallows on top. Put the board with cake onto a baking sheet. Place into the oven long enough to melt together but not so they lose their shape. Remove from oven and let cool completely.

Once cool, add a layer of chocolate buttercream. The buttercream will not easily spread over the marshmallows, so place small dollops frequently and spread together.

Place other cake on top of the buttercream and gently press together. Cover top layer with buttercream. To decorate, I added a star shaped sugar cookie covered in yellow sugar.

SUPPORT RECIPES

Graham Cracker Crust

1 1/2 cups crushed graham crackers
1/4 cup sugar
1/3 cup butter, melted

In a small bowl, combine the crumbs and sugar; add butter and blend well. Press onto the bottom and up the sides of the greased cake pan.

Dark Chocolate Cake

2 cups boiling water
1 cup unsweetened cocoa powder
2 3/4 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup butter, softened
2 1/4 cups white sugar
4 eggs
1 1/2 teaspoons vanilla extract

Preheat oven to 350 degrees F (175 degrees C).

Grease two 9 x 13 inch rectangle cake pans.

In medium bowl, pour boiling water over cocoa, and whisk until smooth. Let mixture cool. Sift together flour, baking soda, baking powder and salt; set aside.

In a large bowl, cream butter and sugar together until light and fluffy. Beat in eggs one at time, then stir in vanilla. Add the flour mixture alternately with the cocoa mixture. Spread batter evenly between the 2 prepared pans.

Bake in preheated oven for 25 to 30 minutes. Allow to cool.

To simplify, you could also use a box cake mix and add dark chocolate cocoa for a richer flavor.

Chocolate Ganache (from Gourmet Magazine)

1/2 cup heavy cream
8 ounces finely chopped bittersweet chocolate
1 tablespoon unsalted butter

In a small saucepan heat cream to a simmer. In a bowl pour simmering cream over chopped chocolate. Add butter and stir until smooth.

Chocolate Buttercream Frosting

2 1/2 sticks cup butter
1/3 cup cocoa powder
1/4 tsp salt
1 tsp. vanilla
3 egg whites
3 cups powdered sugar, sifted

Cream butter and egg whites; add cocoa, vanilla and salt; mix well. Slowly beat in powdered sugar. Spread immediately.

