



Name: Sarah Williams

Recipe Title: S'mores Cupcakes

Recipe Ingredients:

For the Graham Cracker Cupcake Liners: 15 graham crackers, $\frac{3}{4}$ cup powdered sugar, $\frac{1}{2}$ cup of melted butter.

For the Cupcakes: 1 cup sugar, $1\frac{1}{2}$ cups all purpose flour, $\frac{1}{2}$ teaspoon baking soda, $\frac{1}{2}$ teaspoon salt, 1 egg, 3 egg yolks, $\frac{1}{2}$ cup half and half, $\frac{1}{4}$ cup sour cream, $\frac{1}{4}$ cup 1% milk, 2 teaspoons vanilla extract, $\frac{1}{2}$ cup cocoa powder, $\frac{1}{2}$ cup butter, 1 cup semisweet chocolate morsels

For the Marshmallow Mousse: $\frac{1}{2}$ cup heavy chilled whipping cream, $\frac{1}{2}$ tablespoon vanilla extract, $2\frac{1}{2}$ cups marshmallow fluff.

For the Chocolate Mousse Icing: 2 cups heavy chilled whipping cream, 1 cup powdered sugar, $\frac{1}{2}$ cup cocoa powder.

Toppings: 2 cups mini marshmallows, 3 coarsely chopped graham crackers.

Recipe Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Prepare the cupcake liners: Crush graham crackers in food processor. Add powdered sugar to graham crackers in food processor. Allow to blend thoroughly. Pour melted butter into food processor with sugar and graham crackers. Mix until moldable, with a consistency like wet sand. Place 3 tablespoons of mixture into each cup of cupcake tin. Press along cup to thinly cover the entire surface. Bake for 8 minutes. Allow to cool

in tin.

3. While cupcake liners are cooling, prepare cupcake batter: Mix together flour, sugar, baking soda, and salt. In a separate bowl, mix egg, egg yolks, half and half, sour cream, milk, and vanilla extract. Combine two mixtures and fold together until fully incorporated, forming cake batter. Stir cocoa powder into cake batter. Melt chocolate morsels and butter over double boiler. Mix chocolate/butter mixture into cake batter. Fill graham cracker cupcake liners with cake batter. Bake 25-30 minutes, or until toothpick can be inserted and have no batter remnants when removed. Remove cupcakes from oven and allow to cool for 10 minutes. Then, remove from pan and allow to cool fully.

4. While cupcakes are baking/cooling, prepare marshmallow mousse filling:

Beat together heavy cream and vanilla. Beat in marshmallow fluff.

5. Prepare the chocolate mousse icing: Beat together heavy cream and powdered sugar. Fold in cocoa powder.

6. Assemble ingredients: Dig a deep narrow hole into each cupcake, shallow enough to not penetrate the graham cracker cupcake liners. Pipe marshmallow mousse into cupcake holes. Pipe chocolate mousse icing on top of cupcake. Broil mini marshmallows on tray until tops are golden-brown. Sprinkle with graham crackers. Place marshmallows on top of cupcake. Serve immediately. Can be stored in refrigerator.