

Name

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Recipe Title

Everything But The Campfire S'mores Cupcakes

Recipe Ingredients

Crust:

- 1 1/4 cup graham cracker crumbs
- 6 tbsp butter, melted
- 6 tbsp sugar

Cupcakes:

- 1 cup flour
- 1 cup sugar
- 6 tbsp Cocoa powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 egg
- 1/2 cup buttermilk
- 1/2 cup vegetable oil
- 1 tsp vanilla
- 1/2 cup boiling water

Marshmallow Frosting:

- 4 egg whites
- 1 cup sugar
- 1/2 tsp cream of tartar
- 1 tsp vanilla extract

Extra Toppings:

- mini chocolate bar squares
- graham cracker crumbs

Recipe Instructions

For the crust: Preheat the oven to 325 and prepare a cupcake pan with liners. In a bowl, combine crust ingredients and mix well. Press about 1 tbsp of the mixture into each liner. Then bake for about 7 minutes then remove and set aside.

For the cupcakes: Combine all the dry ingredients into a large bowl and whisk together. Then add egg, buttermilk, and vegetable oil to the dry ingredients and mix well. In separate bowl, combine vanilla and boiling water. Then add to mixture and mix till combined. Pour batter into cupcake pans, filling about half way. Bake at 300 for about 18-19 minutes. Then remove from oven and let cool for about 5 minutes, then remove from tin and continue to cool.

For the frosting: Combine egg whites, sugar, cream of tartar and vanilla extract in a metal, heatproof mixer bowl. Place over saucepan with simmering water and whisk constantly until sugar is dissolved and egg whites are warm. Continue to whisk for about 4-6 minutes then remove from heat. Using a whisk attachment, beat on low speed and continue to increase too high, till stiff, glossy peaks form. This should take about 5 to 7 minutes. Pipe onto cupcakes and top with chocolate square and graham cracker crumbs.