



S'more Cupcakes

NIBBLEDISH CONTRIBUTOR

Ingredients

Cupcakes:

- 1 cup **graham cracker crumbs**
- 1/4 cup (1/2 stick) **butter**, melted

- 1/2 cup **butter**, at room temperature
- 1/2 cup **light brown sugar**
- 2 large **eggs**, at room temperature
- 1 1/3 cups **all-purpose flour**
- 1/3 cup **graham cracker crumbs**
- 1 teaspoon **baking powder**
- 1/8 teaspoon **salt**
- 2/3 cup **milk**
- 1 teaspoon **vanilla**

Chocolate Fudge Filling:

- 150g **semi-sweet chocolate**, cut into pieces
- 1/2 tablespoon **butter**, at room temperature
- 1 teaspoon **vanilla extract**
- 3 teaspoons **milk**

Marshmallow Frosting:

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- 1/3 cup cold water
 - 2 tablespoons unflavored gelatin

 - 1 1/2 cups sugar (i used 1 cup)

 - 2/3 cup light corn syrup
 - 1/8 teaspoon salt
 - 1/3 cup water
 - 1 teaspoon vanilla extract

 - Vegetable-oil cooking spray

Instructions

Cupcakes:

1. Combine 1 cup of graham cracker crumbs and 1/4 cup of melted butter. Scoop a heaping tablespoon into each cupcake paper, pressing down to cover the bottom. Set aside.
2. Beat 1/2 cup of butter on high speed until soft, about 30 seconds. Add in brown sugar. Beat on medium-high until light and fluffy, about 3 minutes.
3. Add eggs one at a time, beat for 30 seconds after each . Set aside.
4. Mix together flour, graham cracker crumbs, baking powder, and salt in a bowl.
5. Measure out milk and vanilla together in a separate bowl.
6. Add the flour and milk mixture to the butter/sugar mixture. Beat to combine.
7. Fill cupcake cups with cake batter (*they should be 2/3 - 3/4 full*).
8. Place muffin tins on the middle rack of a preheated 350 degree oven. Bake for approximately 20-22 minutes, rotating pans halfway through. Cupcakes are done when a toothpick inserted in the center comes out clean.
9. Remove cupcakes and let it cool down for 20 - 30 minutes.
10. After the cupcakes have cooled, use a knife and cut a hole into the cupcakes. Fill with chocolate fudge filling . (*you may put the top back on to prevent*

marshmallow frosting from seeping in)

11. Top each filled cupcake with marshmallow frosting with a **greased** spatula. *[if using homemade marshmallow frosting, remember to frost right after whipping for easy handling.]*
12. Decorate with chocolate drizzles and graham cracker crumbs.

Chocolate Fudge Filling:

1. In a double boiler, mix all ingredients together until fully combined.
2. Allow to cool and fill each cupcake with a spoonful of fudge.

Marshmallow Frosting:

1. Pour 1/3 cup cold water into bowl of an electric mixer. Sprinkle with gelatin; let mixture soften, about 5 minutes.
2. Place sugar, corn syrup, salt, and 1/3 cup water in a medium saucepan. Cover; bring to a boil. Remove lid; cook, swirling pan occasionally, until syrup reaches 238 degrees.(soft-ball stage) on a candy thermometer, about 5 minutes.
3. With mixer on low speed, whisk gelatin mixture , and slowly pour the syrup in a steady stream down the side of the bowl (to avoid splattering) .
4. Gradually raise speed to high; beat until mixture is thick, white, and has almost tripled in volume, about 12 minutes.
5. Add vanilla, and beat 30 seconds to combine .
6. Frost the cupcakes right after beating with a greased spatula.