



S'mores Cake

with Chocolate Ganache & Toasted Marshmallows



1h



2 Servings

This sweet treat is the glamping version of campfire s'mores—and it's so good, we're never roughing it again. We combine graham cracker crumbs with homemade brown sugar cake batter for a tender, moist skillet cake. Decadent chocolate ganache and toasted, gooey marshmallows on top make this cake the ultimate s'mores experience. (2-p plan serves 8; 4-p plan serves 12.)

What we send

- 5 oz all-purpose flour ²
- 2 (2 oz) dark brown sugar
- 3 oz graham cracker crumbs ²
- 8 oz milk ³
- ¼ oz baking powder
- ¼ oz ground cinnamon
- 2 (3 oz) chocolate chips ^{3,4}
- 3 (1 oz) mini marshmallows

What you need

- 12 Tbsp unsalted butter (plus more for greasing) ³
- 1 large egg ¹
- vanilla
- kosher salt

Tools

- small (8") ovenproof skillet (preferably cast-iron) or 8-inch cake pan
- microwave
- hand-held electric mixer

Cooking tip

No microwave? Melt the butter in step 1 in a small saucepan over medium heat.

Allergens

Egg (1), Wheat (2), Milk (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 450kcal, Fat 26g, Carbs 52g, Protein 3g



1. Preheat oven & prep pan

Preheat oven to 350°F with a rack in the center. Set **8 tablespoons butter** out at room temperature to soften until step 5. Coat bottom and sides of a small ovenproof skillet (or cake pan) with **butter**, then add **1 teaspoon flour** and tilt to coat; tap out any excess. In a small bowl, microwave an additional **4 tablespoons butter** until melted.



4. Prep ganache

In a medium bowl, combine **chocolate chips** with **6 tablespoons water**. Microwave on high, in 30 second bursts, stirring, until chocolate is melted (or melt in a small saucepan over medium heat). Stir in **1 teaspoon vanilla**, if desired, and **a pinch of salt**. Let sit at room temperature to cool completely, stirring occasionally, while **cake** cools (ganache will thicken).



2. Prep cake batter

To bowl with **melted butter**, whisk to combine **1 large egg**, **all of the dark brown sugar**, and **1 teaspoon vanilla**, if desired. Add **graham crackers crumbs**, **½ cup each of flour and milk**, **1 teaspoon baking powder**, and **½ teaspoon each of cinnamon and salt**; whisk until well combined.



5. Prep frosting

Transfer **¼ cup of the cooled ganache** to a small bowl; set aside for step 6. Cut **softened butter** into pieces, then add to bowl with remaining ganache. Use an electric mixer to beat chocolate-butter mixture on medium speed until combined, about 1 minute. Increase speed to high and beat frosting until light and fluffy, 2-3 minutes. Spread frosting in an even layer over **cake**.



3. Bake cake

Scrape **batter** into prepared skillet. Bake on center oven rack until a toothpick inserted into center of **cake** comes out clean, 20-25 minutes. Let cake cool completely in skillet, about 1 hour.



6. Broil & serve

Preheat broiler with a rack in the top position. Sprinkle **marshmallows** over **cake**, covering **frosting** completely. Broil until top is toasted, 1 minute (watch closely). Let cake rest for 10 minutes before serving. Warm **remaining ganache** in microwave until melted, 10 seconds. Drizzle **some of the ganache** over **cake** and serve remaining alongside to pour over slices. Enjoy!