



Dark Chocolate Marshmallow Cake with Raspberry Buttercream

 Popular

READY IN



85 min.

SERVINGS



10

CALORIES



793 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter melted
- ☐ 8 ounces chocolate dark chopped
- ☐ 3 eggs
- ☐ 1 box chocolate cake mix dark
- ☐ 1 cup heavy whipping cream
- ☐ 7 ounce marshmallow creme
- ☐ 16 large marshmallows

- ☐ 4 cups powdered sugar
- ☐ 8 raspberries whole for garnish
- ☐ 6 tablespoons raspberries
- ☐ 0.5 cup strong coffee decoction room temperature
- ☐ 2 teaspoon vanilla extract
- ☐ 0.5 cup water

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ toothpicks
- ☐ aluminum foil
- ☐ stand mixer
- ☐ microwave
- ☐ offset spatula

Directions

- ☐ Position rack in middle of the oven and heat the oven to 350°F. Butter two 9x2-inch round cake pans and line each with a parchment round. Butter the parchment, then dust pans with flour, be sure to pat out excess flour. Melt the butter in the microwave.
- ☐ Add cake mix, eggs, coffee and water to the butter in large mixing bowl.
- ☐ Mix on low for 1 min. Then mix on medium high for 1 min. Divide the batter evenly among the prepared pans.
- ☐ Bake for 25–29 minutes, until a toothpick inserted in the center of each cake comes out clean. Cool on racks for 10 minutes. Invert the cakes onto the racks, remove the parchment, and cool completely. Set oven to broil, and position rack in the lowest part of oven. Line a

baking sheet with aluminum foil and spray with nonstick spray.

- ☐ Place marshmallows in the center of the baking sheet and broil in oven, watch until golden brown and melty (about 2 minutes).
- ☐ Remove pan from oven, and carefully flip marshmallows over, and broil other side until brown (1-2 mins).
- ☐ Remove from oven and set aside. In the bowl of a stand mixer, combine the butter and sugar for one minute using the paddle attachment.
- ☐ Add the vanilla and beat for 3 minutes on medium high.
- ☐ Add the marshmallow fluff and toasted marshmallows and mix on low for 1 minute.
- ☐ Combine the butter and sugar in the bowl of a stand mixer fitted with the paddle attachment. Beat on medium low, until the sugar incorporates with the butter.
- ☐ Add vanilla, heavy cream and raspberry puree, beat on medium speed for 3 minutes, or until buttercream becomes light and fluffy.
- ☐ Combine the heavy cream and the chocolate in a medium sized microwave-safe bowl.
- ☐ Heat it in the microwave on high for two minutes.
- ☐ Whisk until the chocolate is completely incorporated into the cream.
- ☐ Let cool about 5 minutes (until it's still pourable, but no longer hot) If it becomes stiff, microwave the ganache for 5 to 10 seconds. Put one cake layer on a flat serving platter or a cake stand lined with strips of waxed paper to keep it clean while icing. Top the layer with toasted marshmallow filling, spreading it evenly with an offset spatula to the cake's edge. Top with second cake layer. Frost top and sides of cake with 2/3 of the raspberry buttercream using an offset spatula. Set cake in refrigerator while you prepare chocolate ganache.
- ☐ Transfer the remaining buttercream to a piping bag with a large round tip. Set aside.
- ☐ Remove cakes from the refrigerator and discard waxed paper strips.
- ☐ Pour ganache over the top of the cake. Use an offset to gently push the ganache over the sides of the cake to create a dripping effect. Set ganache by placing cake in refrigerator for 5 minutes before piping big dollops of buttercream on top as garnish.
- ☐ Add a few raspberries around dollops.

Nutrition Facts



 **PROTEIN 3.46%**  **FAT 39.01%**  **CARBS 57.53%**

Properties

Glycemic Index:18.55, Glycemic Load:7.48, Inflammation Score:-6, Nutrition Score:12.18521739089%

Flavonoids

Cyanidin: 4.79mg, Cyanidin: 4.79mg, Cyanidin: 4.79mg, Cyanidin: 4.79mg Petunidin: 0.03mg, Petunidin: 0.03mg, Petunidin: 0.03mg, Petunidin: 0.03mg Delphinidin: 0.14mg, Delphinidin: 0.14mg, Delphinidin: 0.14mg, Delphinidin: 0.14mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 0.1mg, Pelargonidin: 0.1mg, Pelargonidin: 0.1mg, Pelargonidin: 0.1mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.14mg, Catechin: 0.14mg, Catechin: 0.14mg, Catechin: 0.14mg Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg Epicatechin: 0.37mg, Epicatechin: 0.37mg, Epicatechin: 0.37mg, Epicatechin: 0.37mg Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 793.02kcal (39.65%), Fat: 35.55g (54.7%), Saturated Fat: 18.69g (116.84%), Carbohydrates: 117.95g (39.32%), Net Carbohydrates: 113.75g (41.36%), Sugar: 88.9g (98.78%), Cholesterol: 101.08mg (33.69%), Sodium: 470.01mg (20.44%), Alcohol: 0.28g (100%), Alcohol %: 0.15% (100%), Caffeine: 27.64mg (9.21%), Protein: 7.09g (14.19%), Manganese: 0.62mg (30.98%), Copper: 0.61mg (30.59%), Iron: 5.03mg (27.94%), Phosphorus: 233.49mg (23.35%), Magnesium: 78.59mg (19.65%), Selenium: 12.28µg (17.54%), Fiber: 4.2g (16.8%), Vitamin A: 718.37IU (14.37%), Vitamin B2: 0.22mg (12.87%), Calcium: 111.29mg (11.13%), Potassium: 372.59mg (10.65%), Zinc: 1.39mg (9.28%), Folate: 36.83µg (9.21%), Vitamin E: 1.33mg (8.84%), Vitamin B1: 0.1mg (6.46%), Vitamin K: 5.72µg (5.45%), Vitamin B3: 1.06mg (5.29%), Vitamin B5: 0.49mg (4.94%), Vitamin D: 0.64µg (4.3%), Vitamin B12: 0.24µg (3.97%), Vitamin C: 2.89mg (3.5%), Vitamin B6: 0.06mg (3.15%)