



## Food Styling Challenge | Malted Chocolate Cake with Toasted Marshmallow Filling

♡ Popular

READY IN



180 min.

SERVINGS



14

CALORIES



443 kcal

DESSERT

### Ingredients

- ☐ 4 ounces chocolate dark cooled melted (I used Ghirardelli )
- ☐ 3 eggs
- ☐ 1 box chocolate cake mix dark
- ☐ 0.3 cup cup heavy whipping cream
- ☐ 7.5 ounce marshmallow creme
- ☐ 16 large marshmallows
- ☐ 0.3 cup ovaltine classic

- ☐ 1 cup powdered sugar
- ☐ 1 pinch salt
- ☐ 1 cup butter unsalted softened
- ☐ 0.5 teaspoon vanilla extract
- ☐ 1 cup water

## Equipment

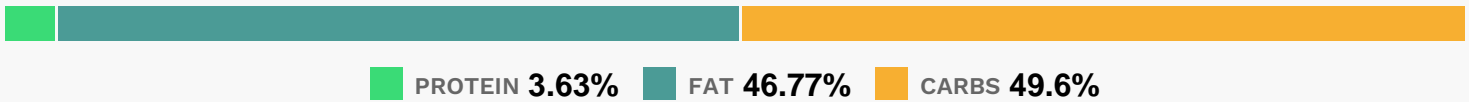
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ toothpicks
- ☐ aluminum foil
- ☐ stand mixer
- ☐ microwave
- ☐ offset spatula

## 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 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. Break up chocolate into a microwave safe bowl, and melt in microwave on high in 30 second intervals. Stir after each 30 seconds until fully melted. Set aside to cool
- ☐ Combine the butter and sugar in the bowl of a stand mixer fitted with the paddle attachment.
- ☐ Add the Ovaltine, vanilla and salt and mix on low 1-2 minutes, until well combine. Scrape the sides and add melted chocolate, beat for 2 minutes on medium, then slowly add whipping cream beating on medium-high for 1 minute.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 Malted Chocolate frosting using an offset spatula.
- ☐ Remove waxed paper strips and enjoy with a glass of cold milk!

## Nutrition Facts



## Properties

Glycemic Index:5.96, Glycemic Load:4.58, Inflammation Score:-4, Nutrition Score:6.7069564383963%

## Nutrients (% of daily need)

Calories: 442.57kcal (22.13%), Fat: 23.93g (36.82%), Saturated Fat: 12.66g (79.15%), Carbohydrates: 57.11g (19.04%), Net Carbohydrates: 55.35g (20.13%), Sugar: 38.71g (43.02%), Cholesterol: 74.98mg (24.99%), Sodium: 286.76mg (12.47%), Alcohol: 0.05g (100%), Alcohol %: 0.05% (100%), Caffeine: 10.11mg (3.37%), Protein: 4.18g (8.36%), Copper: 0.31mg (15.73%), Iron: 2.55mg (14.16%), Phosphorus: 136.49mg (13.65%), Manganese: 0.25mg (12.61%), Selenium: 7.81µg (11.15%), Vitamin A: 522.73IU (10.45%), Magnesium: 36.65mg (9.16%), Calcium: 78.57mg (7.86%), Fiber: 1.77g (7.06%), Vitamin B2: 0.12mg (6.81%), Folate: 24.42µg (6.1%), Vitamin E: 0.91mg (6.04%), Zinc: 0.87mg (5.8%), Potassium: 189.8mg (5.42%), Vitamin B1: 0.06mg (4.07%), Vitamin D: 0.5µg (3.33%), Vitamin B3: 0.61mg (3.04%), Vitamin B6: 0.06mg (3.02%), Vitamin K: 3.09µg (2.94%), Vitamin B5: 0.25mg (2.49%), Vitamin B12: 0.14µg

(2.35%), Vitamin C: 0.84mg (1.02%)