



WHATSheATE

Howl at the MoonPie Cake

♥♥ Popular

READY IN



180 min.

SERVINGS



8

CALORIES



979 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 9 ounces bittersweet chocolate finely chopped
- ☐ 0.5 cup t brown sugar dark packed
- ☐ 0.5 cup corn syrup dark
- ☐ 3 large eggs at room temperature
- ☐ 1.5 cups flour all-purpose
- ☐ 0.5 ounce gelatin powder unflavored

- ☐ 1 cup graham flour (See Notes)
- ☐ 0.5 cup cup heavy whipping cream
- ☐ 2 tablespoons honey
- ☐ 1 cup milk at room temperature
- ☐ 0.3 teaspoon salt
- ☐ 2 cups sugar
- ☐ 4 ounces butter unsalted at room temperature (1 stick)
- ☐ 2 teaspoons vanilla extract pure
- ☐ 0.3 cup vegetable oil
- ☐ 0.7 cup gelatin powder cold for gelatin, plus 1/2 cup for syrup

Equipment

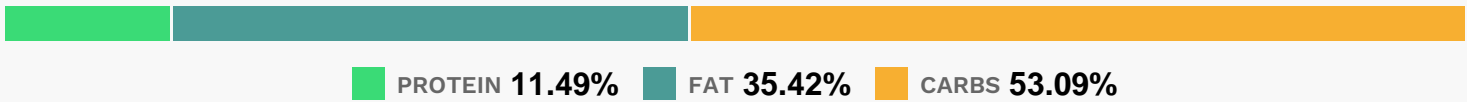
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ hand mixer
- ☐ stand mixer
- ☐ spatula
- ☐ measuring cup
- ☐ offset spatula
- ☐ pastry brush
- ☐ candy thermometer

Directions

- ☐ For the Graham Cake: Adjust oven rack to middle position and preheat oven to 350°F. Lightly coat two 9-inch round cake pans with baking spray. Line bottoms with parchment paper and coat once again with baking spray.
- ☐ Whisk together flour, graham flour, baking powder, baking soda, and salt in medium bowl; set aside. In glass measuring cup, whisk together milk, honey, and vanilla; set aside.
- ☐ In large bowl, beat sugar, dark brown sugar, butter, and oil on medium speed until smooth, 2 to 3 minutes.
- ☐ Add eggs, one at a time, beating well after each addition.
- ☐ Reduce speed to low and add flour mixture in three batches, alternating with milk-honey mixture, scraping down sides and bottom of bowl with rubber spatula as needed.
- ☐ Scrape equal amounts of batter into each prepared pan and bake, rotating pans halfway through baking, until cake tester inserted in center of cakes comes out clean, 30 to 35 minutes.
- ☐ Cool cakes in pans set on cooling racks for 10 minutes. Invert cakes directly onto cooling racks, peel off and discard parchment lining, and cool completely, 1 to 2 hours.
- ☐ Once completely cooled, set one cake on serving dish or cake stand.
- ☐ For the Marshmallow Filling and Frosting: Fit electric mixer with whisk attachment.
- ☐ Place 2/3 cup water in large bowl (if using stand mixer, place water in its bowl).
- ☐ Sprinkle gelatin over water.
- ☐ Let stand until gelatin softens, 5 to 10 minutes.
- ☐ Combine sugar, remaining 1/2 cup water, and salt in medium heavy-bottomed saucepan. Stir over medium-low heat until sugar dissolves, brushing down sides of pan with wet pastry brush. Increase heat to medium-high and bring syrup to boil. Boil, without stirring, until syrup registers 238°F on candy thermometer, 6 to 10 minutes.
- ☐ With mixer running at low speed, slowly and carefully pour hot syrup into gelatin. Increase speed to medium-high and beat until mixture is thick, glossy, and firm and exterior of bowl is cool to the touch, 10 to 15 minutes.
- ☐ Add vanilla and beat just to combine, about 30 seconds longer.
- ☐ Working quickly, spread about 2 1/2 cups marshmallow over one cake round with an offset spatula. Top with second cake round and spread remaining marshmallow on top and sides of cake. Refrigerate 5 to 10 minutes to set.
- ☐ For the Chocolate Drip: Bring cream and corn syrup to simmer in medium saucepan over medium heat.

- ☐ Remove from heat.
- ☐ Add chocolate and whisk until completely melted and smooth.
- ☐ Slowly pour glaze on top of cake and gently spread to the edges with an offset spatula, letting some drip off the sides. Refrigerate just until glaze is set, 5 to 10 minutes.
- ☐ Serve.

Nutrition Facts



Properties

Glycemic Index:52.17, Glycemic Load:65.71, Inflammation Score:-6, Nutrition Score:15.942173963656%

Nutrients (% of daily need)

Calories: 979.44kcal (48.97%), Fat: 39.32g (60.49%), Saturated Fat: 19.97g (124.83%), Carbohydrates: 132.58g (44.19%), Net Carbohydrates: 127.38g (46.32%), Sugar: 97.96g (108.85%), Cholesterol: 122.61mg (40.87%), Sodium: 416.22mg (18.1%), Alcohol: 0.34g (100%), Alcohol %: 0.16% (100%), Caffeine: 27.43mg (9.14%), Protein: 28.7g (57.41%), Copper: 0.94mg (46.89%), Selenium: 27.16µg (38.8%), Manganese: 0.65mg (32.55%), Iron: 4.54mg (25.2%), Phosphorus: 216.17mg (21.62%), Vitamin B2: 0.36mg (20.93%), Fiber: 5.2g (20.78%), Magnesium: 76.62mg (19.16%), Vitamin K: 16.51µg (15.72%), Calcium: 156.63mg (15.66%), Vitamin B1: 0.23mg (15.35%), Folate: 59.41µg (14.85%), Vitamin A: 739.5IU (14.79%), Zinc: 1.49mg (9.9%), Vitamin E: 1.44mg (9.58%), Potassium: 331.55mg (9.47%), Vitamin B3: 1.76mg (8.8%), Vitamin D: 1.16µg (7.74%), Vitamin B12: 0.44µg (7.28%), Vitamin B5: 0.71mg (7.07%), Vitamin B6: 0.09mg (4.39%)