

S'mores Cake

 Vegetarian

READY IN

ready

165 min.

SERVINGS

servings

10

CALORIES

calories

801 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 3 large eggs at room temperature
- ☐ 2.5 cups flour all-purpose
- ☐ 8 graham crackers whole crushed
- ☐ 0.5 cup heavy cream
- ☐ 16 ounce marshmallow creme
- ☐ 1 pinch salt

- ☐ 1 teaspoon salt
- ☐ 4 ounces bittersweet chocolate finely chopped
- ☐ 0.5 cup cup heavy whipping cream sour
- ☐ 2 cups sugar
- ☐ 2 tablespoons butter unsalted melted
- ☐ 1 cup cocoa powder unsweetened natural or Dutch process
- ☐ 0.5 teaspoon vanilla extract
- ☐ 2 teaspoons vanilla extract
- ☐ 0.8 cup vegetable oil
- ☐ 10 servings vegetable oil for the spatula

Equipment

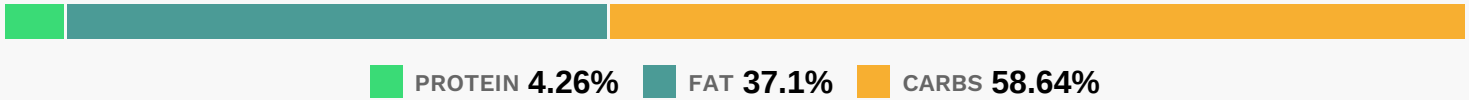
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ toothpicks
- ☐ microwave
- ☐ spatula
- ☐ offset spatula
- ☐ serrated knife

Directions

- ☐ Heat the heavy cream, chocolate and salt in a heatproof bowl set over a saucepan of simmering water (do not let the bowl touch the water), stirring occasionally, until the chocolate melts and the ganache is smooth. Stir in the vanilla.
- ☐ Remove the bowl from the pan and set aside until the ganache is cool and thick but still pourable, about 1 hour.
- ☐ Meanwhile, make the filling: Preheat the oven to 350 degrees F. Toss the graham cracker crumbs, melted butter and salt in a bowl until combined.
- ☐ Spread out on a baking sheet.
- ☐ Bake, stirring occasionally, until toasted, 8 to 10 minutes; let cool. Assemble the cake as close to serving time as possible: Using a long serrated knife, carefully slice each cake layer in half horizontally.
- ☐ Place 1 cake half on a platter. Using a lightly oiled offset spatula or spoon, spread one-third of the marshmallow cream on top, stopping about 1 inch from the edge (if the marshmallow cream is difficult to spread, microwave 10 to 15 seconds to soften).
- ☐ Sprinkle one-third of the graham cracker mixture over the marshmallow cream. Repeat to make 4 layers, ending with cake; reserve a few tablespoons of the graham cracker mixture for topping.
- ☐ Pour the ganache over the cake, letting it drip down the sides.
- ☐ Sprinkle with the reserved graham cracker mixture.
- ☐ Serve immediately.
- ☐ Preheat the oven to 350 degrees F. Coat two 9-inch-round cake pans with cooking spray and line the bottoms with parchment paper.
- ☐ Whisk the cocoa powder and 1 1/2 cups boiling water in a medium bowl until smooth; set aside.
- ☐ Whisk the flour, sugar, baking powder, baking soda and salt in a large bowl until combined.
- ☐ Add the eggs, vegetable oil, sour cream and vanilla and beat with a mixer on medium speed until smooth, about 1 minute. Reduce the mixer speed to low; beat in the cocoa mixture in a steady stream until just combined, then finish mixing with a rubber spatula. (The batter will be thin.)
- ☐ Divide the batter between the prepared pans and tap the pans against the counter to help the batter settle.
- ☐ Bake until a toothpick inserted into the middle comes out clean, 30 to 40 minutes.

- ☐
- Transfer to racks and let cool 10 minutes, then run a knife around the edge of the pans and turn the cakes out onto the racks to cool completely.
- ☐
- Remove the parchment. Trim the tops of the cakes with a long serrated knife to make them level, if desired.
- ☐
- Photograph by Levi Brown

Nutrition Facts



Properties

Glycemic Index:31.11, Glycemic Load:51.36, Inflammation Score:-6, Nutrition Score:14.822174059956%

Flavonoids

Catechin: 5.57mg, Catechin: 5.57mg, Catechin: 5.57mg, Catechin: 5.57mg Epicatechin: 16.89mg, Epicatechin: 16.89mg, Epicatechin: 16.89mg, Epicatechin: 16.89mg Quercetin: 0.86mg, Quercetin: 0.86mg, Quercetin: 0.86mg, Quercetin: 0.86mg

Nutrients (% of daily need)

Calories: 800.83kcal (40.04%), Fat: 34.57g (53.19%), Saturated Fat: 11.86g (74.1%), Carbohydrates: 122.97g (40.99%), Net Carbohydrates: 117.66g (42.78%), Sugar: 75.71g (84.13%), Cholesterol: 82.73mg (27.58%), Sodium: 515.71mg (22.42%), Alcohol: 0.34g (100%), Alcohol %: 0.2% (100%), Caffeine: 29.53mg (9.84%), Protein: 8.92g (17.85%), Manganese: 0.7mg (35.18%), Vitamin K: 33.68µg (32.08%), Copper: 0.53mg (26.71%), Selenium: 18.43µg (26.33%), Iron: 4.2mg (23.34%), Fiber: 5.31g (21.26%), Phosphorus: 208.2mg (20.82%), Magnesium: 80.48mg (20.12%), Vitamin B1: 0.29mg (19.47%), Vitamin B2: 0.33mg (19.25%), Folate: 73.39µg (18.35%), Vitamin B3: 2.59mg (12.93%), Vitamin E: 1.88mg (12.55%), Zinc: 1.59mg (10.6%), Calcium: 96.03mg (9.6%), Potassium: 297.78mg (8.51%), Vitamin A: 403.22IU (8.06%), Vitamin B5: 0.5mg (4.95%), Vitamin B6: 0.07mg (3.68%), Vitamin D: 0.53µg (3.55%), Vitamin B12: 0.2µg (3.36%)