

## S'mores Cake

READY IN



130 min.

SERVINGS



15

CALORIES



431 kcal

DESSERT

### Ingredients

- 16 oz topping hot (not chocolate syrup)
- 3 eggs
- 1 cup fluffy frosting white
- 1 cup graham cracker crumbs (14 squares)
- 7 oz marshmallow creme
- 0.5 cup cream sour
- 0.3 cup vegetable oil
- 1 cup water
- 1 box cake mix yellow

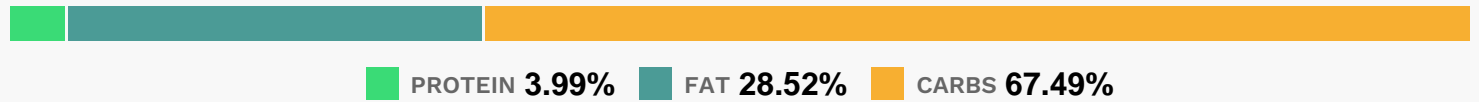
## Equipment

- bowl
- frying pan
- oven
- knife
- hand mixer
- toothpicks

## Directions

- Heat oven to 350F (325F for dark or nonstick pan). Grease or spray bottom only of 13x9-inch pan. In large bowl, beat cake mix, cracker crumbs, water, sour cream, oil and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- Pour into pan.
- Reserve 1/4 cup hot fudge topping. Drop remaining hot fudge topping by generous tablespoonfuls randomly in 12 to 14 mounds onto batter in pan.
- Bake 40 to 46 minutes or until toothpick inserted in center comes out clean. Run knife around side of pan to loosen cake. Cool completely, about 1 hour.
- In medium bowl, stir together marshmallow creme and frosting. Frost cake with marshmallow frosting. Drop small dollops of reserved hot fudge topping randomly over frosting. Swirl topping through frosting with knife for marbled design. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:7.8, Glycemic Load:7.42, Inflammation Score:-2, Nutrition Score:6.4965217489263%

## Nutrients (% of daily need)

Calories: 430.73kcal (21.54%), Fat: 13.82g (21.26%), Saturated Fat: 4.09g (25.53%), Carbohydrates: 73.59g (24.53%), Net Carbohydrates: 72.14g (26.23%), Sugar: 44.67g (49.63%), Cholesterol: 37.56mg (12.52%), Sodium:

435.83mg (18.95%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.35g (8.71%), Phosphorus: 173.45mg (17.35%), Vitamin B2: 0.22mg (12.89%), Vitamin E: 1.86mg (12.4%), Vitamin K: 12.76µg (12.16%), Calcium: 105.56mg (10.56%), Manganese: 0.18mg (9.07%), Iron: 1.53mg (8.48%), Folate: 33.02µg (8.26%), Vitamin B1: 0.11mg (7.28%), Copper: 0.14mg (7.1%), Selenium: 4.73µg (6.76%), Magnesium: 23.4mg (5.85%), Fiber: 1.45g (5.8%), Vitamin B3: 1.13mg (5.66%), Zinc: 0.6mg (4.02%), Potassium: 138.84mg (3.97%), Vitamin B5: 0.33mg (3.3%), Vitamin B6: 0.06mg (2.81%), Vitamin B12: 0.15µg (2.45%), Vitamin A: 95.89IU (1.92%), Vitamin D: 0.18µg (1.17%)