

S'mores Cupcakes

Makes 1 dozen cupcakes



Ingredients

Cake:

- 1 ½ cups all-purpose flour
- 1 cup sugar
- ¼ cup unsweetened cocoa powder
- ½ teaspoon kosher salt
- 1 teaspoon baking soda
- ½ teaspoon espresso powder or instant coffee granules
- 1 teaspoon pure vanilla extract
- 1 tablespoon cider or white vinegar
- ⅓ cup canola oil
- 1 cup cold water

- 1 ½ cups crushed graham crackers

Marshmallow Frosting:

- 3 egg whites
- ¼ cup sugar
- ½ teaspoon cream of tartar
- Pinch of kosher salt
- 1 ½ cups mini marshmallows

Steps

1. Preheat oven to 350°F. Lightly grease a 9-inch round or square pan (or line a muffin tin with paper liners).
2. In a large bowl whisk together all-purpose flour, sugar, cocoa powder, salt, baking soda and instant coffee granules.
3. In a medium-size bowl whisk together the vanilla extract, vinegar, canola oil and cold water.
4. Add wet ingredients to the dry and stir together until just-combined (no lumps).
5. Using an ice cream scoop, portion out batter to fill half of the muffin cup. Top with 2 tablespoons of the crushed graham crackers. Top the crackers with a little more batter but be careful not to fill the muffin cups all the way to the top.
5. Bake cupcakes for 12 - 15 minutes, or until a toothpick inserted into the center comes out clean or with dry crumbs. Let cupcakes cool in the pan before removing to a serving plate.

To make the meringue topping

1. Whisk together the egg whites and sugar in a heatproof bowl over simmering water until the mixture thickens and the sugar is dissolved - about two minutes. Remove bowl from heat and add cream of tartar. Beat until soft peaks forms. Melt marshmallows in a microwave safe bowl in 20 minute increments until softened - not burned! Add melted marshmallows to the mixture. Beat until stiff peaks form. Remove mixture to a piping bag fitted with a star tip and pipe marshmallow frosting onto each cupcake.
2. Use a torch to brown the marshmallow. You can also put cupcakes under the broiler for 1-2 minutes but be very careful and watch it like a hawk! Using foil cupcake liners will ensure that paper ones will not catch on fire. Top with a graham cracker piece and a square of chocolate. These are best eaten same day. Refrigerate any leftovers.