

Marshmallow Cream Filling

3 egg whites
1/4 t cream of tartar
2 T granulated sugar
1/3 C water
3/4 C light corn syrup
2/3 C sugar
1/2 T vanilla extract
1 C mini chocolate chips

Step 1: In a glass or metal bowl, beat the egg whites and cream of tartar on high until light and foamy.

Step 2: With the mixer still mixing, sprinkle in the 2 T sugar. Continue beating until soft peaks form.

Step 3: In a small saucepan, mix the water, corn syrup, and sugar together. Cook over medium heat until it boils and comes to the firm ball stage.

Step 4: Drizzle the syrup into the egg whites with the mixer on low.

Step 5: Mix in the vanilla.

Step 6: Turn the mixer on high, and beat for 5-6 minutes, or until the sauce is very fluffy and the consistency of marshmallow fluff.

Step 7: Fold in the mini chocolate chips. Keep refrigerated until ready to use.

Graham Cracker Cupcakes

2 C graham cracker crumbs very finely ground (I used a coffee grinder to make mine)
2 t baking powder
1/4 t salt
3 large eggs, separated
8 T unsalted butter at room temperature
1 C sugar
1 t vanilla
1 C milk

Step 1: In a medium bowl, combine the graham cracker crumbs, baking powder, and salt. Stir together with a whisk.

Step 2: In a glass or metal bowl, beat the egg whites on high until soft peaks form.

Step 3: In a large bowl, cream the butter and sugar on medium until fluffy.

Step 4: Mix in the egg yolks and vanilla.

Step 5: Alternate adding the dry ingredients and the milk with the mixer on low speed. Begin and end with the dry ingredients and mix until just incorporated.

Step 6: Fold in the egg whites until incorporated.

Step 7: Pour the batter into a cupcake pan lined with cupcake papers.

Step 8: Bake for about 20 minutes at 375 F or until a toothpick inserted in the center of a cupcake comes out clean.

Step 9: Once the cupcakes have cooled, scoop a portion out of the top of each cupcake and fill with the marshmallow cream filling.

Step 10: Frost the cupcakes with graham cracker buttercream frosting (<http://www.yourcupofcake.com/2011/06/smores-cupcakes.html>).

Step 11: Garnish with mini chocolate chips, toasted mini marshmallows, or graham cracker pieces.