

# S'mores Cake

Make a chocolate cake, either from a box or your favorite recipe. Follow the directions, let it cool -- you know the drill. :)

Between the cake layers, I suggest [using this Marshmallow Creme frosting](#). You'd probably only need ½ a batch at most.

*(I did not do this, instead using a canned white frosting mixed with the marshmallow creme and it was NOT very good. Take that little bit extra time and just make the frosting above, okay?  
That's what I'll be doing from now on!)*

Frost the entire cake using the chocolate marshmallow buttercream (recipe below). THIS FROSTING IS A+++.

Decorate cake as you will -- I used some of the extra white frosting, as well as pieces of Hershey's chocolate, graham cracker crumbs, and mini marshmallows. Enjoy!

## **Chocolate Marshmallow Buttercream:**

- 1 cup butter, softened
- 1 jar (7oz) Marshmallow Creme
- ½ cup unsweetened baking cocoa powder
- 1 tsp vanilla
- 2 cups powdered sugar
- 4-6 tsp milk

Beat the butter and marshmallow creme together until fluffy. Add vanilla and cocoa powder. Slowly add in powdered sugar. Then add only as much milk as you need to make it the right consistency for frosting. Resist the urge to just climb right into the bowl and eat your way out. Cover and refrigerate any leftovers.