

S'MORES CAKE

S'MORES CAKE has 3 sections: graham cracker cake, milk chocolate ganache and marshmallow fluff icing.

GRAHAM CRACKER CAKE

1 ½ cups all-purpose flour
1 cup light brown sugar
1 ½ cups graham cracker fine crumbs
½ cup granulated sugar
1 tsp baking powder
4 large eggs
½ tsp baking soda
1 cup buttermilk
1 tsp salt
2 tsp vanilla
1 cup unsalted butter

Preheat oven to 350°F. Grease and flour three 6" cake rounds and line with parchment.

In a medium bowl, whisk flour, graham cracker crumbs, baking powder, baking soda, and salt until well combined. Using a stand mixer fitted with the paddle attachment, beat butter until smooth. Add sugars and beat on medium high until pale and fluffy (2-3 minutes). Reduce speed and add eggs one at a time, fully incorporating after each addition. Add vanilla. Alternate adding flour mixture and buttermilk, beginning and ending with flour (3 additions of flour and 2 of milk), fully incorporating after each addition. Do not overmix.

Spread batter evenly into prepared pans. Smooth the top with a spatula and whack the pans against the counter to evenly distribute. Bake for approximately 40 minutes or until a toothpick inserted into the center comes out mostly clean. Place cakes on wire rack to cool for 10 minutes. Whack the pans on the counter to loosen the cakes and turn out onto wire rack to cool completely.

MILK CHOCOLATE GANACHE

12 oz. milk chocolate finely chopped
6 oz. heavy whipping cream
2 tablespoons Baileys Irish Cream (optional)

Finely chop chocolate and place into a bowl. Bring cream just barely to a simmer and pour over chopped chocolate. Cover with plastic wrap and let stand for 2 minutes. Stir with a spatula until combined and smooth. Cool in the refrigerator until thickened, but still soft (stirring occasionally). Transfer to bowl of stand mixer and whip using the whisk attachment until the ganache is fluffy and has lightened in color (approximately 1 to 2 minutes).

MARSHMALLOW FLUFF

⅓ cup water
3 large egg whites room temperature

¾ cup granulated sugar
½ teaspoon cream of tartar
¾ cup corn syrup or honey
1 teaspoon vanilla extract

If you've made an Italian meringue/buttercream before, the process is very similar. You're basically pouring boiling sugar into whipped egg whites. I often make more than I need and freeze any excess to be used at a later time (usually in Rice Krispie treats). Make sure all your equipment is grease-free.

1. Place water, sugar, and corn syrup (or honey) in a medium saucepan. Stir to combine.
2. Insert a candy thermometer into the pot and heat over medium-high. Do not stir from this point on as crystals will form.
3. Ensure mixer bowl and whisk are completely grease free.
4. Place egg whites and cream of tartar in the bowl of a stand mixer.
5. When the sugar syrup reaches about 225°F, start whipping the egg whites to soft peaks. Approx 3-4mins.
6. When the whites are ready, the sugar syrup should be at 240°F. Remove from the heat, turn mixer to medium and very slowly and carefully pour the sugar syrup into the whites in a thin, steady stream.
7. Once all of the syrup is in, set mixer to medium/high and continue whipping. The whites will deflate at first, but they will thicken and fluff up.
8. Continue to whip for 7-8 minutes, or until the mixture is thick and glossy.
9. Add in vanilla and whip until the fluff has cooled.
10. Pour into an airtight container and store for up to 2 weeks at room temperature.

ASSEMBLY

Once the cakes have cooled completely, frost the layers with the whipped ganache. Place in fridge to set. Spread marshmallow fluff roughly all over cake and torch to toast. Serve at room temperature.

What do you think? Tell us at kitchen@menucha.org or call 503-695-2243.