

S'MORES CUPCAKES WITH MARSHMALLOW GANACHE

INGREDIENTS:

- 1 standard boxed white or yellow cake mix
- 8 ounces semisweet chocolate, chopped or chips
- 1 cup heavy cream
- ½ teaspoon LorAnn Marshmallow Super-Strength
- 1 bag of jumbo marshmallows



DIRECTIONS:

1. Prepare and bake cake mix according to package directions. Let cupcakes cool on a cooling rack as you make the ganache topping.
2. Place chopped chocolate or chocolate chips in a small heat-proof bowl.
3. In a small saucepan, bring cream to a simmer over medium heat, stirring occasionally. Add marshmallow flavoring. Stir until combined.
4. Pour simmering cream over chocolate, making sure all of the chocolate is covered with the hot cream. Cover bowl with a lid or piece of foil and rest for 5 minutes to allow chocolate to soften. Uncover bowl and gently whisk until ganache is smooth and shiny.
5. Place bowl in the refrigerator and stir with a spatula every 20 minutes or so, until ganache is stiff enough to spread, about 1 hour. If the ganache becomes too thick to spread, place on the counter until softened.
6. Frost cupcakes with ganache. Place one marshmallow in the center of each cupcake. Put the cupcakes back into the oven (careful not to knock any marshmallows off) and watch them closely, as the marshmallows will roast in a matter of seconds.
7. When the marshmallows appear golden brown on top and puffed slightly, take the cupcakes out of the oven and carefully press the marshmallows down, using your hand or a spoon, to cover the whole top of the cupcake.