

S'mores

Chocolate Frosting, Graham-Style Crust and a Toasted Marshmallow

These are amazeballs. A rich chocolaty cupcake, with a faux graham cracker crust, chocolate fudge pudding frosting and topped with a toasted marshmallow. These are pure, decadent, awesome-sauce. These are so eye catching that anywhere you take them, people will comment on how awesome they look. Usually followed by "There's no way those are 'diet food'".

Serving Info.:

YIELDS: 26 cupcakes

Servings: 26

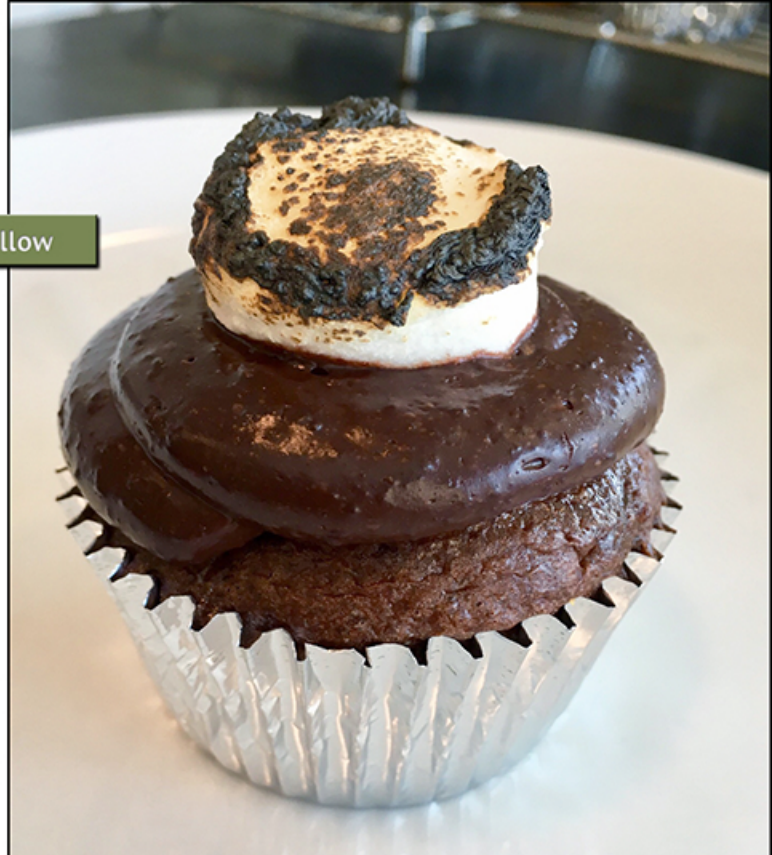
Serving Size: 1 cupcake



Range

3-3

- last checked 02/05/22 -
Use your mobile device's 'Camera' App to
look at this code for nutritional info.



Ingredients:

Cake:

- 1 Pillsbury sugar free devil's food cake mix
- 2 egg, OR, use egg whites, if your plan gives eggs points.
- 1-3/4 cup 0 point carbonated beverage (seltzer water, club soda, diet soda, etc.)
- 1 Tbsp cocoa powder
- 1 tsp baking powder

Chocolate Fudge Pudding Frosting:

- 3 (1.4oz) boxes Jell-O sugar free instant chocolate fudge pudding mix
- 2 cups plus 2 Tbsp COLD water

Faux "Graham Cracker" Crust

- 1-1/2 cups Fiber One cereal, measured, then crushed
- 2 graham cracker sheets, crushed
- 1-1/2 Tbsp sugar free pancake syrup
- 1/4 cup 0 calorie sugar replacement (monfruit, stevia, etc)
- 1/4 cup fat free plain Greek yogurt
- 1/2 tsp ground cinnamon
- 6-8 second spray, butter flavored cooking spray (0 point amount, depending on your brand)

Marshmallow Topping:

- 13 regular sized marshmallows, sliced in half to make... 26 marshmallow halves

Directions:

- 1 Preheat oven to 325.
- 2 Line cupcake pans with FOIL cupcake liners, don't use paper liners!! Set aside.

*** PIE CRUST

- 3 Place the bran cereal and graham crackers into a food processor, along with the syrup, sweetener, Greek yogurt and cinnamon. Spray into the food processor for a few seconds with the butter flavored cooking spray, then process the mixture together until moist, yet crumbly. You want a texture similar to moist graham cracker crumbs.



- 4 Scoop 2 teaspoons of the crust mixture into the bottom of each cupcake liner (DON'T USE PAPER!). Use your fingers or a spoon to spread the crust to the edges of each liner, then lightly press down, to form the bottom crust and help it keep its shape.

*** CAKE DIRECTIONS

- 5 In large mixing bowl, mix together the cake mix, egg, carbonated beverage o' choice, cocoa powder and baking powder. Mix together until well combined.
- 6 Scoop batter into each liner, over the inserted crusts. Fill 26 cupcake liners, then bake at 325 for 20-25 minutes. Mine took 23.
- 7 Remove from oven and allow to cool completely to room temperature.

*** CHOCOLATE FUDGE PUDDING FROSTING

- 8 Pour the 3 boxes of pudding and the COLD water into a mixing bowl or an empty 32oz yogurt container (they work GREAT for this), then combine with a hand mixer at high speed until thickened and smooth.
- 9 Cover and set aside in the fridge.

*** ASSEMBLY

- 10 When your cupcakes have cooled completely, get ready to have some fun.

Filling Assembly:

- 11 Scoop the chocolate frosting into a large ziplock bag. Squeeze all the pudding down to one corner of the bag so that you can use it as a big piping bag. Use scissors to snip a medium sized hole (like poking your thumb through the bag) out of the tip of the bag's corner.
- 12 Pipe the pudding onto the top of each cupcake, building into a small peak.

Toasted Marshmallow Options:

Option 1: (easiest, but time consuming)

- Use a skewer to toast each marshmallow half, one at a time, over the flame of your stove. When each one is lightly toasted, remove it from the skewer and press it down into the frosting.

Option 2: (fastest, but most likely to result in 911 calls)

- Place the untoasted marshmallows down onto the top of each cupcake's frosting.
- Use a kitchen torch to quickly toast each marshmallow. Done.

Option 3: (requires ninja-like reflexes)

- Place the cupcakes onto a large baking pan, turn on your stove's Broiler function and try toasting them that way.

NOTES:

- If you plan to store these in the freezer or fridge for a few days, **DO NOT TOP THEM WITH MARSHMALLOWS YET!** The marshmallows will deflate and look fuggy. Top them with the toasted marshmallows the day you'll be serving them.

