

S'mores Cupcakes

Ingredients

cupcakes

- 1 1/2 cups graham cracker crumbs (about 15 whole crackers ground in processor)
- 1/2 cup all purpose flour
- 2 1/2 teaspoons baking powder
- 1/2 cup (1 stick) unsalted butter, room temperature
- 3/4 cups sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 3/4 cup whole milk

ganache

- 1/2 cup (scant) heavy whipping cream
- 8 ounces bittersweet chocolate (do not exceed 61% cacao), chopped

marshmallow frosting

- 2 large egg whites
- 1 cup sugar
- 2 tablespoons light corn syrup
- 2 tablespoons water
- 1/4 teaspoon cream of tartar
- 1 teaspoon vanilla extract
- Nonstick vegetable oil spray
- 12 1-inch pieces broken graham crackers (for garnish)

Preparation

cupcakes

Preheat oven to 350°F. Line 12 standard muffin cups with paper liners. Whisk graham crumbs, flour, baking powder, and pinch of salt in medium bowl. Beat butter and sugar in large bowl until light and fluffy. Add eggs 1 at a time, beating to blend between additions. Beat in vanilla. Add graham-cracker mixture in 3 additions alternately with milk in 2 additions, beginning and ending with graham-cracker mixture. Divide batter among muffin cups.

Bake cupcakes until tester inserted into center come out clean, about 22 minutes. Transfer cupcakes to rack; cool completely.

ganache

Place chocolate in medium bowl. Bring cream just to boil in small saucepan; pour over chocolate. Let stand 1 minute; stir until smooth. Cool ganache until lukewarm.

marshmallow frosting

Bring 1 inch of water to a simmer in a medium saucepan. Combine the egg whites, sugar, corn syrup, water, and cream of tartar in a large bowl. Set the bowl over the simmering water, making sure the bottom of the bowl doesn't touch the water.

With an electric mixer on high-speed, beat the mixture, still over the simmering water, until thick and fluffy, about 7 minutes. Beat in the vanilla extract. Serve this the day it is made as it becomes granular if it sits.

Push your thumb 1 inch into top of each cupcake; remove cake, forming hole. Spoon 3/4 cup marshmallow creme into resealable plastic bag, pushing into 1 bottom corner. Cut 1/2 inch off corner. Pipe into holes in cupcakes. Spread 2 teaspoons ganache over each cupcake.

DO AHEAD *Can be made 8 hours ahead. Let stand at room temperature.*

Preheat broiler. Coat rimmed baking sheet with nonstick spray. Spoon dollops of marshmallow creme on sheet. Broil until slightly charred, 1 to 2 minutes. Spoon dollop of charred creme over each cupcake; garnish with piece of graham cracker.