

S'more Cake



Prep:

5 minutes

Total:

45 minutes

Makes:

12 servings

Utensil:

11" Large Skillet with Cover

3.5 Qt. Double Walled Bowl

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Recipe:

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1 box chocolate cake mix
8 ounces
sour cream
(227
g)
2 eggs
1 16-ounce (454g) bag marshmallows
3 whole graham crackers, coarsely chopped
½ - 1 cup
Hershey's chocolate syrup
(120 - 240
mL)

Directions:

1. In a medium bowl, combine cake mix, sour cream and eggs. Mix until cake batter is thick.
2. Lightly spray skillet with cooking spray. Pour batter in skillet and spread evenly. Place on stove-top and turn temperature to slightly above low heat. Cover and cook for 40 minutes or until cake is done. Do not lift cover during cooking process.
3. When there is 5 minutes left in cooking time, place rack at middle level of oven and preheat to 475°F/246°C.
4. Pour bag of marshmallows over cake. Place skillet in oven

- (being sure to remove the handles and cover) for 1 - 2 minutes, until marshmallows are lightly browned. Remove from oven.
5. Sprinkle graham crackers over cake and drizzle with chocolate syrup.

Nutritional Information per

▼ Serving

Calories: 400

Total Fat: 12g

Saturated Fat: 4g

Cholesterol: 44mg

Sodium: 428mg

Total 73g

Carbs:

Dietary Fiber: 2g

Sugar: 46g

Protein: 5g

Nutrition analysis calculated using 1/2 cup chocolate syrup