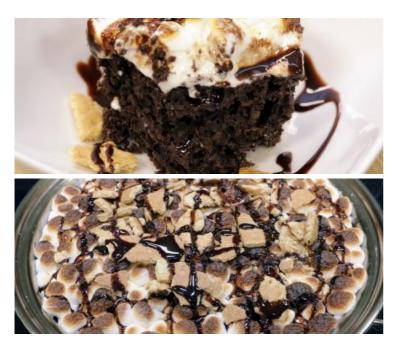
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Home > S'more Cake

S'more Cake



Prep:

5 minutes

Total:

45 minutes

Makes:

12 servings

Utensil:

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11" Large Skillet with Cover

3.5 Qt. Double Walled Bowl

Rate

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
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 $\frac{1}{2}$ - 1 cup

Hershey's chocolate syrup

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(120 - 240
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mL)

Directions:

- 1. In a medium bowl, combine cake mix, sour cream and eggs. Mix until cake batter is thick.
- 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