



S'mores Cone Cakes

Ingredients:

- | | |
|--|--------------------------------|
| 24 cone cake holders | 1 jar, 7 oz, marshmallow fluff |
| 24 cones | 1 cup butter, softened |
| Chocolate Cake mix, prepared | 1 teaspoon vanilla |
| 1 cup graham cracker crumbs (1 sleeve of 9 whole crackers), divided | 3 cups powdered sugar |
| 3 tablespoons white sugar | 2 tablespoons half and half |
| 3 tablespoons butter, melted | 1 milk chocolate bar |

Directions:

1. Turn oven on to 325 degrees F.
2. Place cone cake holders on a light colored baking sheet and insert cones into holders until snug.
3. Pour batter into cones (see diagram).
4. Bake for 20-25 minutes, until toothpick inserted comes out clean (ovens/batter may vary.)
5. Cool cone cakes on a cooling rack to allow heat to escape from underneath holders.
6. Using an apple corer or spoon, remove half inch of center cake, going about 2" deep.
7. In a small bowl, combine 3/4 cup of graham cracker crumbs with white sugar and mix.
8. Stir in melted butter and mix to combine.
9. Using a 1/2 teaspoon spoon, place about 2-3 teaspoons of graham cracker mix into each cake cavity.
10. Gently press down the crumbs with the back of the spoon.
11. Repeat until all 24 cone cakes are filled.
12. Beat marshmallow fluff and butter with vanilla in a large mixing bowl.
13. Add powdered sugar and half & half and beat until stiff and like a frosting consistency, about 3 minutes.
14. Place into a piping bag fitted with a 2D tip.
15. Pipe frosting onto the top of each cone cake.
16. Break apart the chocolate bar and place half of it into a resealable sandwich bag, but do not seal.
17. Microwave bag on 50% power for 30 seconds.
18. Knead bag and if chocolate is not melted, return to microwave for same time and power.
19. Cut a small tip off the corner of the bag and drizzle chocolate onto the top of the frosting.
20. Top with remaining graham cracker crumbs.

