

S'more Cake

- 3 milk chocolate candy bars (1.55 oz or 43 g each), broken into squares
- 1 small pkg (9 oz) devil's food cake or 1½ cups (400 mL) from a regular-size package
- 1 egg
- 1 container (8 oz or 250 mL) sour cream
- 1 bag (10 oz or 300 g) regular-size marshmallows or 4 cups (1 L) mini marshmallows
- 3 whole graham crackers, coarsely crushed



1. Place oven rack in middle of oven; preheat broiler.
2. Microwave chocolate in **(2-cup/500-mL) Prep Bowl** on HIGH 30–60 seconds or until mostly melted. Stir until smooth; set aside.
3. Combine cake mix, egg and sour cream in **Classic Batter Bowl**; mix using **Small Mix 'N Scraper**® until blended. Pour batter into **Rockcrok™ (2.5-qt./2.35-L) Everyday Pan** or **Rockcrok™ (4-qt./3.8-L) Dutch Oven**.
4. Microwave, covered, on HIGH 4–5 minutes or until center of cake is firm and springs back when pressed.
5. Remove pan from microwave; arrange marshmallows in an even layer over cake. Broil 30–60 seconds or until marshmallows are golden brown.
6. Remove from broiler; sprinkle with crackers and drizzle with chocolate.

Yield: Serves 12

U.S. Nutrients per serving: Calories 290, Total Fat 10 g, Saturated Fat 5 g, Cholesterol 30 mg, Sodium 280 mg, Carbohydrate 48 g, Fiber 1 g, Protein 4 g