



BWCA Campfire Cupcakes

by Crystal Schlueter

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bite

SERVINGS: 12 CUPCAKES

PREP TIME: 1 HOUR

COOK TIME: 20 MINUTES

Ingredients

Chocolate Cupcakes:

- 1 1/4 cups all-purpose flour (spooned and leveled)
- 1/4 cup plus 2 tablespoons unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup granulated sugar
- 1/2 cup buttermilk, at room temperature
- 1/2 cup warm water
- 1/4 cup vegetable or canola oil
- 1 large egg, at room temperature
- 1/2 teaspoon vanilla extract
- 1/3 cup graham cracker crumbs
- 1 jar (7 ounces) marshmallow cream

Marshmallow Frosting:

- 1 stick salted butter, softened
- 1 jar marshmallow cream
- 1 1/2 tablespoons heavy cream
- 2 teaspoons vanilla extract
- 4 cups powdered sugar
- Red, yellow, and orange gel food coloring

Garnish:

- Candy-coated chocolate rocks
- 1/2 cup dark chocolate candy melts
- Gummy fish candies

Instructions

Chocolate Cupcakes:

Preheat the oven to 350 degrees F. Line 12 muffin cups with paper liners. Sift the flour, cocoa powder, baking soda, baking powder, and salt in a medium bowl. Whisk together the sugar, buttermilk, water, and oil in a large bowl. Beat in the eggs and vanilla. Gradually beat the dry mixture until the wet mixture until smooth.

Using a small ice cream scoop, divide the batter among the muffin cups, filling them about two-thirds full (you will have some batter leftover). Bake in the center of the oven for 14 to 16 minutes or until a toothpick inserted in the centers of the cupcakes comes out clean. Let the pan cool on a wire rack for 5 minutes, then carefully remove the cupcakes and allow them to cool completely.

Using an apple corer or paring knife, remove centers from cupcakes and reserve. Dip the tops of cupcakes into the cracker crumbs. Spoon the marshmallow cream into a pastry bag. Snip off one inch from the tip and pipe cream into the centers. Use cake crumbs to cover the filling.

Marshmallow Frosting:

In a stand mixer, beat the butter, marshmallow cream, heavy cream, and vanilla until smooth. Gradually beat in the powdered sugar until frosting is thick and creamy. Add 1/2 cup of the frosting into each of the two bowls: tint one red and one yellow. Tint the remaining frosting orange. Place a piping bag fitted with a star tip into a large glass, folding excess plastic over the outside of the glass. Using a butter knife, spread a strip of red and yellow frosting on opposite sides of the bag. Spoon orange frosting in the center—little pipe mounds of frosting all over the middle of each cupcake.

Garnishes:

Place a ring of candy rocks around the outside of each cupcake. In a small microwave-safe bowl, heat the candy melts according to package instructions and stir until smooth. Spoon the chocolate into a piping bag and pipe two-inch rectangles onto a parchment-lined cutting board or tray. Pipe 3-4 lines across each rectangle to resemble a grill. Freeze until firm. Carefully peel off the grill grates and gently place the flat sides over the cupcakes. Top each grate with a gummy fish. Yield: 12 servings.

Notes:

Chocolate rocks are available at craft stores or can be purchased from some bakeries or candy stores. If you cannot find chocolate rocks, substitute chocolate chunks or mini marshmallows. When making grill grates, you can draw a template on a piece of paper or cardboard with a pencil. Cover with parchment paper and pipe on the design. Move the template around as you finish piping each grate.

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