



Girl Scout S'mores® Campfire Cupcakes

Ready in 75 minutes
Makes 24 cupcakes

What you need

Cupcake Ingredients

Devil's Food cake batter
1 teaspoon vanilla extract
1 lb. (16 oz.) of regular marshmallows
1 1/4 cup graham cracker crumbs
1/4 cup sugar
1/8 teaspoon salt
4 tablespoons butter, melted

Buttercream Frosting

4 cups powdered sugar
1 cup softened butter
2 teaspoons vanilla
1-2 tablespoons milk

Decorations

20 red cinnamon hard candies
20 yellow butterscotch hard candies
60 pretzel sticks, broken in half
48 miniature marshmallows
24 toothpicks
12 Girl Scout S'mores® cookies (split open)

Equipment

Muffin pan(s)
Paper baking cups
Large mixing bowl
Mixer
Spoon and fork
1 large freezer bag
Hammer or kitchen mallet
Baking sheet
Pastry bag and decorative tip

Directions

1. Make cupcakes:

Place paper baking cup in each of 24 regular-size muffin cups. In a bowl, stir together graham cracker crumbs, sugar and salt. Pour melted butter over and mix with a fork until incorporated. Press 1 tablespoon of graham mixture into the bottom of each liner.

Fill muffin cups halfway with batter and put full marshmallow in the center of each. Bake as cake recipe instructs. Cupcakes will have a crater in the center when baked. Insert another whole marshmallow into the crater and bake for an additional 2 min. until melted. You will still have a dip in the top of cupcake, but no worries. Use a spoon to get them out of the pan and cool on cooling rack.

2. Make the campfire pieces:

Next, place unwrapped red and gold hard candies in a plastic freezer bag. Crush candies with hammer into chunks. Spread crushed candies in a thin layer onto parchment paper-lined baking sheet. Bake at 350°F for 6 to 8 minutes or until completely melted. Melted sugar can cause severe burns, so adult needs to remove from oven and candy must be completely cool before any handling.

3. Make the frosting and decorate:

To make frosting, mix the powdered sugar and softened butter until combined. Add vanilla and milk. Beat on low until powdered sugar is incorporated, then increase speed to medium-high. Scrape sides and bottom of bowl often. When completely mixed, the frosting may appear dry. Add more milk, a little bit at a time, until frosting is the proper consistency. Frost cupcakes using a pastry bag with a decorative tip. On each cupcake, arrange 4-5 pretzel pieces to create a campfire. Break cooled sheets of melted candies into pointed shards. Insert candy pieces around pretzels to create flames. Place two marshmallows on the end of a toothpick, insert the other end into the cupcake. Place one side of cookie on top.

