

Mini Smores with fresh, homemade marshmallow & fresh graham cracker cake

Homemade Marshmallows (64 squares) Ingredients:

- Vegetable oil for brushing pan
- 1 c. water, divided
- 3 (1/4-oz.) envelopes unflavored gelatin
- 1 1/2 c. sugar
- 1 c. light corn syrup
- 1/4 tsp. salt
- 2 tsp. vanilla extract
- About 1 c. confectioners' sugar for coating marshmallows



Preparation:

Equipment: A 9-inch square metal baking pan; a stand mixer fitted with whisk attachment; a candy thermometer.

Brush bottom and sides of metal pan with some vegetable oil. Put 1/2 cup water in bowl of stand mixer and sprinkle gelatin over it. Stir it briefly to make sure all the gelatin is in contact with water and let it soften while making the syrup. Heat sugar, corn syrup, salt, and remaining 1/2 cup water in a small heavy saucepan over low heat, stirring until sugar has dissolved, then bring to a boil over medium heat, without stirring. Put thermometer into syrup and continue boiling, without stirring, until it registers 240°F (soft-ball stage). Remove from heat and let stand until bubbles dissipate. With mixer at low speed, pour hot syrup into gelatin in a thin stream down side of bowl. Increase speed to high and beat until very thick and the mixture forms a thick ribbon when beater is lifted, about 5 minutes. Beat in vanilla. Scrape marshmallow into pan (it will be very sticky) and spread evenly with dampened fingertips to smooth the top. Let stand, uncovered, at room temperature until surface is no longer sticky and you can gently pull marshmallow away from sides of pan with your fingertips, 2 to 3 hours. Using a sieve, dust a cutting board with confectioners' sugar. Use a spatula to pull sides of marshmallow from edge of pan, then invert onto cutting board. Dust top with confectioners' sugar. Cut lengthwise into 8 strips, then crosswise into eighths, to form a total of 64 squares. Coat marshmallows, one at a time, in confectioners' sugar, shaking off excess.

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Graham Cakes Ingredients:

- 1 1/2 c. whole wheat flour
- 3/4 c. all purpose flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 tsp. cinnamon
- 4 Tbsp. unsalted butter at room temperature
- 4 Tbsp. vegetable shortening
- 1 c. packed dark brown sugar
- 2 large eggs
- 1/2 c. buttermilk
- 2 Tbsp. milk
- 1/2 tsp. vanilla extract
- 1 tsp. baking soda
- 1 tsp. white vinegar
- 1 tsp. vanilla extract

Chocolate Ganache Filling Ingredients:

12 oz. milk chocolate chips
3/4 cup heavy whipping cream

Preparation:

Preheat the oven to 375 degrees and line two baking sheets with parchment paper. In a medium bowl, stir together both flours, baking powder, cinnamon, and salt. In a stand mixer fitted with the paddle attachment, beat the butter, shortening, and brown sugar until light and creamy, about 3 minutes. Add the eggs, buttermilk, and vanilla and beat until combined. In a measuring cup, combine the milk, baking soda, and vinegar. Add this mixture slowly to the batter along with the flour mixture and beat on low speed until completely combined. Put the batter into a pastry bag fitted with a large round tip (or a ziplock with the tip cut off) and drop about 1 Tbsp of batter onto the baking sheet- repeat spacing them at least 2 inches apart. Bake for about 10-12 minutes until the cakes begin to brown. Remove from the oven and let the cakes cool on the baking sheet for 3-5 min before transferring them to a rack to cool completely. They are likely to break if you try and move them when they are too warm. Yields 20 cakes.

Preparation:

Place the chocolate in a large, heat proof bowl. Heat the cream in a saucepan over medium heat just until it bubbles. Pour the heated cream over the chocolate in the bowl and let it sit for about 10 minutes, until the chocolate is just melted. Stir with a whisk until smooth. Allow the mixture to rest at room temperature until firm enough to spread, about 2 hours. You can also speed up the process by refrigerating for about 30 minutes until it is firm enough to spread.

Toast marshmallows over sterno and Chefs pipe filling onto cake. Serve.