



Rocky Road Cupcakes

INGREDIENTS:

- One box of chocolate cake mix (with oil, water and eggs to make according to package)
 - One large jar (13 oz) of Jet-Puffed Marshmallow Creme
 - One bag of semi-sweet chocolate chips *
 - 1/2 cup of whipping cream *
- (*double these two ingredients if you want to pile your frosting high like mine is)
- One bag of mini-marshmallows
 - 1 cup of slivered or sliced almonds
 - a little white chocolate to drizzle on top, if desired.

DIRECTIONS:

- Start your frosting first, as it needs to chill before you beat it, and double the recipe if you want piles of frosting like mine. I went a little overboard for fun pictures!!
- Place 1/2 cup of whipping cream into a medium saucepan and heat it on the stove until the cream starts to bubble just a bit on the edges, stirring as it heats. Turn off the heat, add the chocolate chips and cover for 5 minutes.
- Stir melted chocolate and warm cream together until completely smooth (a “ganache”). Put it in a medium bowl and refrigerate until it is a cool, spoonable consistency (30 minutes to an hour).
- Make cake mix according to box, and divide equally into 24 cupcake lines placed in a muffin tin.
- Bake as directed on box, and cool completely.
- Core cupcakes using a small knife, or a cupcake corer.
- Spoon entire jar of marshmallow fluff into a gallon-size zip-top bag and clip a corner off with scissors. Squeeze the marshmallow into the middle of each cupcake and then trim a little of the core you removed and place the “lid” back on top of the filling.
- Remove cooled chocolate ganache from refrigerator and beat on high until light and fluffy.
- Place icing in a gallon size zip-top bag that has been fitted with a decorating tip in one corner, and pipe icing onto the cupcakes.
- Decorate with almonds, and mini marshmallows. I also added some mini chocolate chips (because I had some leftovers from another recipe) and I melted some white chocolate to drizzle on top. Be creative and make these little marshmallow-y cupcakes irresistible!!!!