



Fall Marshmallow Cakes

Ingredients (makes 8 mini cakes)

Cake:

1 chocolate cake mix (plus water, oil and eggs to make according to package)

Filling:

2 cups marshmallow creme

1/2 cup butter, softened

1/4 cup powdered sugar

Topping:

2 cups chocolate chips

12 tablespoons of butter

1 large (12"x16") chocolate transfer sheet (here is where I got mine)

Directions:

Start with the chocolate toppers. To add a chocolate transfer on top, cut 8 circles in a 4 inch diameter. I traced the pans with a marker and the cut the transfer just inside the line. Place the smooth side down and the rough side up inside a 4 inch silicone cake mold.

Place chocolate chips and 12 tablespoons of butter into a microwave safe dish and melt in 30 second increments, stirring between until smooth.

Gently spoon chocolate over the top of each transfer until it is covered completely.

Freeze for about 20 minutes- until completely hard.

Gently peel away the silicone mold, leaving the chocolate. Keep this chocolate in the freezer until use.

Repeat process (re-melt chocolate glaze if needed) until you have 8 toppers in the freezer.

Make cake according to mix and bake in 4 pans as directed on box. Only fill the pans 1/2 full, or they will overflow. And grease the pans generously!!! My 1st batch stuck a little.

You will need to bake two batches to get your 8 cakes. Cool completely.

Make filling by beating together the marshmallow creme and the butter until smooth and light (about 2 minutes).

Slowly add the powdered sugar, beating on low until it is fully mixed in, and then increasing to high and beating until light and fluffy (another 2 minutes or so).

Place filling into a zip top bag and zip it tightly closed. Clip a corner off and squeeze filling into each open cake cavity.

Gently set a cold chocolate topper over the filling, pressing it lightly against the filling. As the topper warms to room temperature, it will soften and stick more firmly to the cake.

Gently peel away the plastic from the top of the transfer.

Keep at room temperature until serving. Kept covered, these can be stored for two to three days.
Enjoy!