

SKY HIGH S'MORES CAKE

Makes 1 cake | Bake for 40 minutes | Prep 60 mins active

INGREDIENTS

Crust

- 9 sheets graham cracker
- 5 tbsp butter, melted
- $\frac{3}{4}$ tsp Graham Cracker (Clear) Flavor

Chocolate Torte

- 1 cup chocolate chips
- $\frac{1}{2}$ cup cocoa powder
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup granulated sugar
- 3 eggs
- $\frac{1}{4}$ tsp salt
- 1 tsp Double Chocolate (Dark) Flavor

Sky High Meringue

- 4 egg whites
- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{2}$ tsp Toasted Marshmallow Flavor
- $\frac{1}{4}$ tsp cream of tartar



DIRECTIONS

1. Preheat oven to 375F.
2. Line a 9" springform pan with parchment paper.
3. Add graham cracker, melted butter, and Graham Cracker (Clear) Flavor to the bowl of a food processor.
4. Pulse until crumbs the texture of fine sand form.
5. Pack graham cracker crust mixture into the base of prepared springform pan and place in oven.
6. Bake crust for 10 minutes, or until just beginning to brown.
7. Remove crust from oven and allow to cool.
8. In the top of a double boiler, melt chocolate and butter.
9. Remove from heat, then beat in sugar, salt, Double Chocolate (Dark) Flavor, and cocoa powder until incorporated.
10. Beat eggs in, one at a time.
11. Add chocolate torte batter to graham crust and return to oven for 25 minutes, or until center jiggles but is no longer liquid.
12. Remove from oven and allow to cool.
13. Beat egg whites in a greaseless bowl until very foamy.
14. Add cream of tartar and continue beating.
15. When soft peaks appear, add granulated sugar gradually.
16. Continue whipping until egg whites are silky and no grittiness from sugar remains (about 5 minutes).
17. Gently fold in salt and Toasted Marshmallow Flavor.
18. Spread meringue over chocolate torte, swirling with spatula and adding peaks randomly as desired.
19. Return to oven for 5-7 minutes, until desired degree of toast is reached. Alternatively, remove before browning occurs and finish with a kitchen torch.
20. Allow Sky High S'mores Cake to cool for 1-2 hours and serve.