For the S’mores cupcake, we’ll use a chocolate box cake mix to save time. You can download the recipe from the link above for your convenience.

The cupcake:

 1 Chocolate box cake mix

 1 Pack of chocolate instant pudding

 1 Box of graham crackers

 1 Bag of jumbo marshmallows

\*Bake the cake according to the instructions on the box, but include the following steps before placing the pan into the oven:

1) Break each piece of graham cracker in half, then in half again, and one more time (this should yield 8 pieces in total per 1 original graham cracker)

2) Place 4 piece of the broken up graham crackers in each cupcake liner (in a box shape)

3) Put 1 jumbo marshmallow inside each graham cracker box

4) Pour cupcake batter over the marshmallow and graham cracker until the liner is almost full

\*Now they’re ready to bake!

The frosting:

\*For the S’mores, I use a chocolate fudge cream cheese frosting.

 1 8oz package of cream cheese, softened

 ½ Cup of butter, softened

 2 ½ Cups of confectioner’s sugar

 1 Teaspoon of vanilla extract

 4-6oz Fudge sauce

 1-2 Teaspoons of cocoa powder

\*Depending on the consistency, you may want to chill the icing before frosting the cupcakes

Decoration:

1. Pipe the icing onto the cupcakes in any style you wish
2. Crush up a few graham crackers (you’re looking for a consistency with a few chunky pieces)
3. Sprinkle graham crackers over the top of the frosted cupcakes
4. Take a little of the fudge syrup and drizzle it over the cupcakes (optional)