

Bonfire Cake

Ingredients

- Ingredients for Chocolate Buttercream Frosting
- 1 cup unsalted butter; room temperature
- 1 pound powdered sugar
- 3 tablespoons cocoa powder; preferably Dutch-processed
- 6oz semisweet chocolate melted and cooled (milk and dark chocolate could be used as well)
- About ¼ cup half and half (whole milk works too); room temperature
- 1 teaspoon vanilla extract
- Ingredients for Candy Flames
- Hard Candy (Red, Orange, or Butterscotch)
- Parchment Paper
- Toothpick
- Ingredients for Pretzel Marshmallow Sticks
- Pretzel rods
- Marshmallows



Instructions

1. Directions for Frosting
2. Use a stand mixer with a whisk attachment (and hand mixer works as well) and beat the butter on medium speed to lighten it a bit
3. In another bowl, combine the powdered sugar with the cocoa powder using a whisk
4. Add the powdered sugar/cocoa mixture into the butter, and carefully start to mix; once it starts to come together then you can raise the speed to medium
5. Slowly add the vanilla and some of the half and half so that it starts to come together and become smooth
6. Scrape down the sides of the bowl and then add the melted and cooled chocolate; mix together on medium speed to incorporate the chocolate well
7. Add more half and half if the frosting seems too thick; you are looking for a smooth, spreadable consistency
8. Tips:
9. It is important that everything is room temp, otherwise the chocolate will seize up and not mix in
10. For the chocolate, I like using the baking chocolate that comes in a bar rather than the chocolate chips because it melts better and seems to incorporate into the frosting nicer, but either kind will work
11. I recommend making the frosting right before you want to frost the cake, for best results. Buttercream can harden if it sits too long, and then it won't be as easy to work with
12. Directions for Candy Flames
13. Crush hard candy and place on baking sheet lined with parchment paper.
14. Arrange the yellow crushed candy in the middle and the orange/red on the outside. This way when you break the candy it will resemble the colors of a real flame.
15. Bake at 350 degrees F for about 6 – 10 minutes or until melted.
16. Once you remove the melted candy from the oven, use a toothpick to create a swirl or marbled effect. Make sure to do this before the candy begins to harden.
17. Once the candy has hardened, break candy into jagged pieces and stick in center of cake to look like a camp fire.
18. Directions for Pretzel Marshmallow Sticks
19. Place marshmallow over pretzel rod, the way you would a marshmallow roasting stick.
20. Use a kitchen torch to give marshmallows a toasted look

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/bonfire-cake/>