Smore's Cake

3 cups sugar                                             3 eggs

2 1/2 cups flour                                        1 1/2 cups milk

1 1/4 cup cocoa                                         3/4 cup oil

2 1/4 teaspoons baking powder             3 teaspoons vanilla

2 1/4 teaspoons baking soda                  1 1/2 cups boiling water

1 1/2 teaspoons salt                                 2 packages graham crackers

1/2 cup melted butter

Crush graham crackers and add melted butter.

Press into the bottom of 3 nine inch cake pans.

Bake 10 minutes at 350.

Stir together flour, cocoa, baking powder, baking soda and salt.

Add eggs, milk, oil and vanilla.

Beat on medium speed 2 minutes.

Stir in boiling water.

Pour over graham cracker crust in cake pans.

Bake 30 minutes.

Cool cakes on wire racks.

Place one cake layer on a plate.

Top with a layer of marshmallow meringue.

Sprinkle with mini chocolate chips.

Repeat layers.

Top with final cake layer.

Continue to frost top and sides with remaining meringue.

Toast lightly with a butane torch.