Smore Cupcakes (2 dozen)

2 1/4 cups + 2 T. sugar                         2 eggs

1 3/4 cups flour                                      1 cup whole milk

3/4 cup + 1 T. cocoa                              1/2 cup vegetable oil

1 1/2 teaspoons baking powder          2 teaspoons vanilla

1 1/2 teaspoons baking soda                1 cup boiling water

1 teaspoon salt                                        9 ounces mini chocolate chips

24 graham cracker squares                  1/3 cup butter, melted

Combine flour, 2 c. + 2 T. sugar, cocoa, baking powder, baking soda and salt in mixer.  Stir together eggs, milk, oil and vanilla and add to mixer.  Beat 2 minutes.  Add boiling water and stir to combine.

Crush graham crackers into crumbs and add 1/4 c. sugar and butter.  Place 1 T. graham cracker mixture into each cupcake paper and press with a glass.  Sprinkle 2 t. chocolate chips on top of graham cracker crust.  Bake 5 minutes at 350.

Remove from oven and fill each cup 2/3 full with batter.  Sprinkle with remaining graham cracker crumbs and more chocolate chips.

Bake 18 minutes.

Marshmallow Meringue

8 egg whites

2 cups sugar

1/2 teaspoon cream of tartar

2 teaspoons vanilla

Place egg whites, sugar and cream of tartar in mixer bowl.  Place over a pot of simmering water on stove.  Whisk constantly until sugar melts and mixture is warm to the touch. (4-5 minutes)  Transfer bowl to mixer and whisk gradually increasing speed from low to high for 5-7 minutes.  Add vanilla and use immediately.

Use a butane torch to toast the marshmallow meringue and insert a piece of a Hershey's bar into the top.  Refrigerate cupcakes until ready to serve.