



## **Gummy Bears S'More Christmas Cake**

### **Prepare Cake:**

- 1 (15 ounce) package Dark Chocolate Fudge Cake Mix
- 1 (3.9 ounce) package instant chocolate pudding
- 4 eggs
- 1/2 cup skim milk
- 1/2 cup melted butter
- 1 cup sour cream

### **Prepare Filling:**

- 3 ounces reduced fat cream cheese
- 6 ounces dark sweet chocolate, melted
- 1/2 cup marshmallow crème
- 1/2 cup course chopped pecans
- 1/2 cup coarse chopped graham crackers

**Fluffy Cream Frosting:**

1-1/2 cups confectioners' sugar

1/4 cup butter, room temperature

1/4 teaspoon vanilla

1 (13 ounce) jar marshmallow creme

3 cups shredded coconut or as desired

Garnish: Red and Green Gummy Bears if desired

Preheat oven to 350 degrees F. Spray large Bundt pan with Bakers' Joy cooking spray generously. Turn upside down on paper towels.

Place all cake ingredients in large mixing bowl, mix at low speed for several minutes; scrape down bowl; beat at higher speed for about 2 to 3 minutes or until smooth. . Place about 2/3 of batter into prepared Bundt pan. Set remaining batter aside.

In a medium size bowl, combine cream cheese and melted chocolate; stir in marshmallow crème, pecans, and graham crackers. Spoon filling over center of batter in pan without touching the sides. Spoon the remaining reserved cake batter over the filling in pan. Bake in preheated 350 degree oven for 45 to 50 minutes or tests done. Cool upright in pan for 20 minutes; Loosen cake sides with plastic knife. Turn carefully onto large serving plate. Cool completely.

**Prepare frosting.** In a large bowl, place confectioners' sugar, soft butter, vanilla, and 2 cups marshmallow crème; stir until smooth; stir in remaining marshmallow crème as needed until smooth.

Spread part of frosting over cooled cake. Sprinkle with coconut. Spread the remaining frosting over serving platter; sprinkle with shredded coconut. Decorate cake with red and green gummy bears as desired. Serve in slices. Serves: 10 to 12

**About the Recipe:** Christmas means surprises, and this cake has lots of them! It's easy to make, fun to decorate, and a hidden smore chocolate filling bakes in the center. Decorate the Bundt cake creating snow hills for those red and green gummy bears to enjoy. What could be better for Christmas than S'More cake!