

# **BARBECUE MARSHMALLOW CHOCOLATE CAKE**

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**1/2 cup butter  
2 tablespoons unsweetened cocoa  
1 cup brown sugar  
2 cups water**

**1 cup mini marshmallows, divided  
2 boxes double-chocolate cake mix  
Eggs as called for in the cake mix instructions  
1 (12-ounce) can cola  
2 Cadbury Caramello bars, broken into squares**

**Charcoal briquettes**

**Line the inside of a 8-qt. Dutch oven, including the bottom, sides, and inside of the lid of a cast iron Dutch oven with nonstick grilling or baking spray.**

**Melt the butter in the bottom of the Dutch oven. Stir in the water, cocoa and brown sugar, stir, and pour in half of the marshmallows.**

**In a medium bowl, whisk together the cake mix, eggs, and cola.**

**Pour half of the cake mixture over the marshmallows, cover with the remaining marshmallows, and scatter half of the chocolate pieces over the batter. Add the remaining cake mix. Do not mix. Sprinkle the remaining milk chocolate bits over top of the cake.**

**Cover the Dutch oven and bake by placing seven hot briquettes on the bottom and 14 hot briquettes on the top of the oven for 25 to 30 minutes. Every 15 minutes lift the oven and rotate ¼ turn.**

**Or, if not using charcoal, bake at approximately 350° F in a gas or charcoal barbecue grill.**

**Serve warm, with freshly whipped cream.**