

## S'mores Cool Whip Frosting - A Fluffy, Chocolatey Dream!

Decadent Creamy S'mores Cool Whip Frosting ??



**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

- 1 cup Cool Whip
- 1/2 cup cream cheese, softened
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract
- 1/4 cup chocolate syrup
- 1/4 cup crushed graham crackers
- Mini marshmallows (for topping)

How to Make S'mores Cool Whip Frosting:

1. Beat the Cream Cheese:

In a mixing bowl, beat the softened cream cheese with a hand mixer until smooth and creamy.

2. Add the Powdered Sugar:

Gradually mix in powdered sugar, beating until fully combined.

3. Fold in the Cool Whip:

Gently fold in the Cool Whip using a spatula.

Mix until everything is light and fluffy, but don't overmix!

4. Stir in Vanilla & Chocolate Syrup:

Add vanilla extract and chocolate syrup, stirring until blended.

5. Add the Graham Crackers:

Fold in crushed graham crackers for that classic s'mores crunch.

6. Spread & Decorate!:

Spread the frosting over your cake, cupcakes, or brownies.

Sprinkle with extra crushed graham crackers and mini marshmallows.

7. Chill & Enjoy!:

This frosting is best chilled for at least 20 minutes before serving-it helps it set and enhances the flavors!

Best Ways to Use This S'mores Frosting:

Pro Tips for Perfect S'mores Frosting:

Fun Variations to Try:

What to Serve with S'mores Frosting:

FAQs About S'mores Frosting:

A Sweet, Fluffy S'mores Treat You'll Want on Everything!:

## DIRECTIONS

1. **Beat the Cream Cheese:** In a mixing bowl, beat the softened cream cheese with a hand mixer until smooth and creamy.
2. **Add the Powdered Sugar:** Gradually mix in powdered sugar, beating until fully combined.
3. **? Tip:** Sift the powdered sugar beforehand for a super smooth texture!
4. **Fold in the Cool Whip:** Gently fold in the Cool Whip using a spatula.
5. **Mix until everything is light and fluffy, but don't overmix!**
6. **? Tip:** Overmixing can make the frosting lose its airy texture.
7. **Stir in Vanilla & Chocolate Syrup:** Add vanilla extract and chocolate syrup, stirring until blended.
8. **Add the Graham Crackers:** Fold in crushed graham crackers for that classic s'mores crunch.
9. **Spread & Decorate!:** Spread the frosting over your cake, cupcakes, or brownies.
10. **Sprinkle with extra crushed graham crackers and mini marshmallows.**
11. **? Tip:** Want toasted marshmallows? Use a kitchen torch to lightly toast the marshmallows for that campfire effect!
12. **Chill & Enjoy!:** This frosting is best chilled for at least 20 minutes before serving-it helps it set and enhances the flavors!
13. **Best Ways to Use This S'mores Frosting:** ? On Cakes & Cupcakes - The perfect topping for chocolate cake or vanilla cupcakes.? On Cookies - Sandwich it between graham crackers or chocolate chip cookies! As a

Dip - Serve it with strawberries, pretzels, or graham crackers.? On Brownies - Spread over warm brownies for a gooey treat.? On Toast or Bagels - Who says s'mores can't be breakfast?!

14. Pro Tips for Perfect S'mores Frosting: ? Use Room Temperature Cream Cheese - This ensures a smooth texture.? Chill Before Spreading - A quick chill helps it hold its shape.? Don't Overmix - Too much mixing can deflate the Cool Whip, making it less fluffy.? Toast the Marshmallows - A torch or broiler adds real campfire vibes!
15. Fun Variations to Try: ? Banana S'mores Frosting - Stir in mashed bananas for a banana s'mores combo!? Peanut Butter S'mores Frosting - Add 2 tablespoons peanut butter for a nutty twist.? Mocha S'mores Frosting - Add 1 teaspoon instant coffee powder for a mocha kick.? Frozen S'mores Frosting - Freeze for 30 minutes and serve as a cold s'mores mousse!
16. What to Serve with S'mores Frosting: This sweet, chocolatey frosting pairs perfectly with:
17. ? Coffee or Hot Chocolate - A warm drink balances the sweetness.? Apple Slices - A fun way to dip and enjoy!? Donuts - Spread on plain or chocolate donuts for a gooey glaze.? Graham Crackers - A simple way to scoop and snack.
18. FAQs About S'mores Frosting: Q: Can I make this frosting ahead of time?A: Yes! Store in an airtight container in the fridge for up to 3 days.
19. Q: Can I freeze this frosting?A: Yes! Freeze in an airtight container for up to 1 month. Thaw in the fridge before using.
20. Q: Can I use homemade whipped cream instead of Cool Whip?A: Absolutely! Just make sure it's stabilized whipped cream so it holds its shape.
21. Q: What if I don't have chocolate syrup?A: Melt chocolate chips with a little cream for a DIY chocolate drizzle.
22. A Sweet, Fluffy S'mores Treat You'll Want on Everything!: This S'mores Cool Whip Frosting is fluffy, creamy, and packed with the flavors of your favorite campfire treat. Whether you're spreading it on cakes, dipping fruit, or sneaking a spoonful, it's the perfect way to enjoy s'mores-no fire needed!
23. Try it out and let me know-what's your favorite way to enjoy s'mores? Drop a comment and share your sweet creations! ???

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/smores-cool-whip-frosting-a-fluffy-chocolatey-dream/>