

## Mississippi Mud Cake

**1 CUP SALTED BUTTER (ROOM TEMP.)**  
**2 CUPS GRANULATED SUGAR**  
**4 LARGE EGGS**  
**1/3 CUP OF COCOA (HEAPING)**  
**1 TSP. VANILLA EXTRACT**  
**1 1/2 CUPS SELF-RISING FLOUR (WHITE LILY)**  
**1 CUP CHOPPED PECANS**  
**1 CUP FLAKED COCONUT (OPTIONAL)**  
**1 SMALL PACK OF MINIATURE MARSHMALLOWS**  
**OR 8 OZ. MARSHMALLOW CREAM**  
**CHOCOLATE ICING (RECIPE BELOW)**

Preheat oven to 350 degrees. Using an electric mixer, mix butter and sugar well. Now add eggs one at a time mixing well after each addition. Add cocoa and vanilla flavoring and mix well. Add flour and mix for 2 minutes on medium speed. Mix in nuts and coconut. Pour into well-greased and floured 13"x9"x2" sheet pan. Bake until set, about 40 minutes. Watch close at end and take out when toothpick comes out clean. When cake is done, take out of oven and sprinkle miniature marshmallows on top (if using marshmallow cream, spread it on top) Have chocolate icing made and ready when cake comes out of oven.

### Chocolate Icing:

<b>1/3 CUP COCOA</b>	<b>1/3 CUP</b>
<b>1 LB POWDERED SUGAR</b>	<b>EVAPORATED MILK</b>
<b>1/4 CUP MELTED BUTTER</b>	<b>1 CUP CHOPPED PECANS</b>

Mix well then add 1 cup chopped pecans. Spread on top of cake over the marshmallows!