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# Peter Paul Mounds Cake

This cake is AMAZING! First, bake a devil's food cake mix in a 13x9 pan. Leave cake in the pan and top with **FILLING**, then pour **FROSTING** over the top of the cake.

**FILLING:****1 CUP SUGAR****1 CUP MILK****12 OZ. FLAKED COCONUT****12 LARGE MARSHMALLOWS****(OR 120 MINIATURES)****1 TSP. VANILLA EXTRACT****1/2 CUP FINELY CHOPPED PECANS**

Bring sugar & milk to a boil. Add coconut and marshmallows and return to a boil. Cook for 5 minutes, stirring frequently. Add vanilla and pecans and spread hot filling on top of the baked devil's food cake.

**FROSTING:****2 CUPS SUGAR****2 TABLESPOONS COCOA****1/2 CUP SALTED BUTTER****12 OZ. CAN EVAPORATED MILK****1 TSP. VANILLA EXTRACT**

Mix sugar & cocoa with a wire whisk, then add mixture and all other ingredients except vanilla to a saucepan. Cook over medium heat, stirring constantly until it reaches the softball stage. Transfer to a mixing bowl, add vanilla. Beat until it is pourable (slightly thickened) pour all over the top of the cake.

# Chocolate Mound Cake

## Frosting

**2 CUPS SUGAR**  
**2 TABLESPOONS COCOA**  
**1/2 CUP SALTED BUTTER**  
**12 OZ. CAN EVAPORATED MILK**  
**1 TSP. VANILLA EXTRACT**

Mix sugar and cocoa with a wire whisk, then add all other ingredients (except vanilla) and cook over medium heat, stirring constantly until it reaches soft ball stage. Place in a mixing bowl and add vanilla. Beat until it is pour-able (slightly thickened), then pour all over the top of the cake.

# Chocolate Marshmallow

## Icing

**16 REGULAR SIZED MARSHMALLOWS**  
**4 BLOCKS OF SEMI-SWEET BAKERS' CHOCOLATE**  
**2 TABLESPOONS SALTED BUTTER**  
**1/4 CUP WATER**  
**1 TEASPOON VANILLA EXTRACT**  
**3 CUPS POWDERED SUGAR**  
**1/4 TEASPOON SALT**

Melt butter, chocolate, salt, marshmallows, and water in a large saucepan over low heat. Put powdered sugar in a bowl, then pour the chocolate mixture into the sugar and mix well. Icing is sticky and runny. Spread on to frozen cake layers and enjoy!