

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 STICK MARGARINE

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.