

MISSISSIPPI MUD CAKE

Cake:

1 cup margarine (melted)
2 cup sugar
4 ea eggs
1 tsp vanilla
1 ½ cup flour
1 TBSP cocoa
½ cup pecans
1 can coconut (4 oz)
1 jar marshmallow cream

In large bowl, cream margarine and sugar on medium speed until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla, flour and cocoa to creamed mixture. Fold in pecans and coconut.

Pour into a greased 9x13" pan and bake 350 for 35 to 40 minutes. Do not overcook.

Spread marshmallow cream over the warm cake and cool.

Icing:

1 box powdered sugar
½ cup margarine (melted)
1/3 cup evaporated milk (I just use regular milk -N-)
4 TBSP cocoa.
~ ~ chopped pecans (optional)

Combine and blend until smooth. Add chopped pecans, if desired. I do.

Spread over the marshmallow cream and enjoy

Source: Nancy Perrin - November 2008

Notes: Nancy made this cake (especially for me) for our Thanksgiving visit 2008. I could not get enough of it. In a word – scrumptious!