



## Ingredients

# Mississippi Mud Cake

Adapted from (Eva Roberts of *Just American Desserts*)



- |                             |  |                             |
|-----------------------------|--|-----------------------------|
| • 1 cup chopped pecans      | • 4 large eggs                             | <b>Frosting:</b>            |
| • 1 cup butter              | • 1 tsp. vanilla                           | • 1/2 cup butter            |
| • 4 oz. semisweet chocolate | • 3/4 tsp. salt                            | • 1/3 cup unsweetened cocoa |
| • 2 cups sugar              | • 1 ( 10.5 oz.) bag miniature marshmallows | • 1/3 cup milk              |
| • 1 1/2 cups flour          |  | • 1 lb. powdered sugar      |
| • 1/2 cup unsweetened cocoa |  | • 1tsp. vanilla             |



## Directions



- |   |  |
|---|--|
| 1. Bake pecans on a baking sheet at 350° for 8-10 minutes   | <b>Frosting:</b>   |
| 2. Microwave butter and semisweet chocolate for 30-60 seconds. Intervals, stirring in between.  | 1. In a sauce pan, mix together butter, cocoa and milk.                                      |
| 3. Whisk sugar, flour, eggs, vanilla and salt into melted butter and chocolate. Pour batter into greased 15" X10" X 1" jelly roll pan and bake at 350° for 20-25 minutes. | 2. Cook stirring constantly for 2 minutes, until slightly thickened; remove from heat.       |
| 4. Remove from oven and sprinkle marshmallows over top and bake for another 8-10 minutes, until golden brown.   | 3. Beat in powdered sugar and vanilla at medium high speed with electric mixer until smooth. |
|   | 4. Drizzle over warm cake and add chopped pecans on top.                                     |

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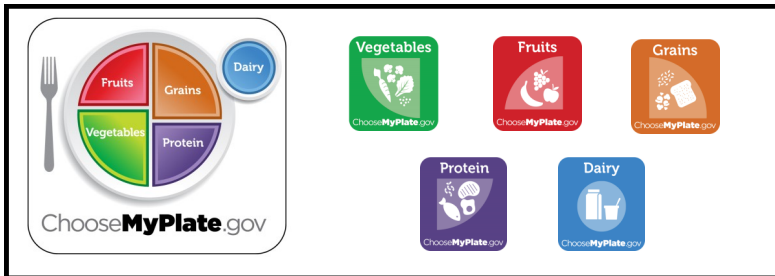
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