

Mississippi Mud Cake

This week we have a southern staple. Some recipes have nuts, and some have marshmallows, but Gigi's recipe has neither. And we all swoon over it when we see it. With 4 sticks of butter, what could be bad about it? It is a very rich and very chocolatey dessert that soothes any heartache you've had in the last week. Gigi has tried halving the icing, because it can be so rich. But it is preferred like it is written.

Ingredients

Cake

2 cups sugar
1/3 cup cocoa
1 cup butter (2 sticks)
1 teaspoon vanilla
4 eggs
1 1/2 cups flour
16 ounces marshmallow cream

Icing

2 boxes powdered sugar
2/3 cup milk
1 cup butter (2 sticks)
1 teaspoon vanilla
1/2 cup cocoa



Instructions

Cake

- ❖ Preheat oven to 350 degrees Fahrenheit.
- ❖ Prepare a 9x13 with flour and grease (Baker's Joy).
- ❖ Combine all the cake ingredients except for the marshmallow cream.
- ❖ Bake for 30 minutes in preheated oven.
- ❖ Remove from the oven and evenly spread the marshmallow cream on top of the hot cake with an icing spatula. *(Use a light hand, so you don't tear up the cake.)*

Icing

- ❖ Mix all the icing ingredients.
- ❖ Once smooth, ice the cake. *(Make sure to use a light hand again as the marshmallow cream will move underneath your spatula.)*


Nana's Kitchen
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8