



Mississippi Mud Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

2 cups sugar
½ teaspoon salt
2 cups all purpose flour
1 stick unsalted butter
½ cup vegetable oil
½ cup cocoa
¼ cup water
2 eggs
1 teaspoon baking soda
½ cup buttermilk
2 teaspoons vanilla extract
1 bag miniature marshmallows

Icing:

1 stick unsalted butter – softened
3 tablespoons cocoa
6 tablespoons milk
1 (1 pound) box of confectioners sugar
1 cup chopped pecans or walnuts
1 teaspoon vanilla extract

Instructions

Preheat oven to 350 degrees F. Grease and flour a 13 x 9 inch baking pan.

Combine the sugar, salt and flour in a large mixing bowl.

Bring the butter, oil, cocoa and water to a boil in a saucepan.

Add to the flour mixture.

Beat together the eggs, baking soda, buttermilk and vanilla.

Add to the chocolate mixture, mix well and pour into the prepared pan.

Bake for 30 minutes.

While the cake is baking, make the icing by melting the butter in the cocoa and milk over low heat. Bring the mixture to a boil, then remove from heat.

Stir in the confectioners' sugar.

Slowly mix in the nuts and vanilla.

Take the cake from the oven and when it cools a bit cover it with the miniature marshmallows.

Pour the warm icing over the cake and marshmallows.

Cool the cake before serving.
