

FROM PAM FOREMAN

Delicious

MISSISSIPPI MUD CAKE

- 2 CUPS ALL-PURPOSE FLOUR
- 2 CUPS SUGAR
- 2 STICKS (MARGARINE OR BUTTER)
- 4 TBLSPS. COCOA
- 1 CUP WATER
- 1/2 CUP BUTTERMILK
- 2 EGGS
- 1 TSP BAKING SODA
- 1 TSP CINNAMON
- 1 TSP VANILLA

SIFT FLOUR & SUGAR TOGETHER. BRING BUTTER, COCOA AND WATER TO BOIL IN SAUCEPAN. POUR OVER FLOUR/SUGAR MIXTURE. BEAT AND MIX WELL. ADD REMAINING INGREDIENTS AND MIX WELL. BAKE IN GREASED 9X13 CAKE PAN 35-40 MINUTES AT 350 DEGREES.

ICING:

- 1 STICK BUTTER
- 7 TBLSPS. MILK
- 4 TBLSPS. COCOA
- 3 1/2 TO 4 CUPS POWDERED SUGAR
- 2 CUPS MINATURE MARSHMALLOWS
- 1 CUP CHOPPED PECANS - Didn't use.

Make icing right before cake is done - sets up fast!

BRING FIRST 3 INGREDIENTS TO A BOIL. ADD REST OF INGREDIENTS AND BEAT UNTIL SMOOTH. POUR OVER HOT CAKE. COOL IN PAN. CUT AND SERVE. (FOR VARIETY - SPRINKLE MARSHMALLOWS AND NUTS OVER HOT CAKE THEN POUR HOT FROSTING OVER ALL.)