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Mississippi Mud Cake

Cake Ingredients

2 c sugar
1/2 t salt
2 c all-purpose flour
1 stick unsalted butter
1/2 c vegetable oil
1/2 c cocoa
1/4 c water
2 eggs
1 t baking soda
1/2 c buttermilk
2 t vanilla extract
1 bag of mini-marshmallows

Icing Ingredients:

1 stick unsalted butter
3 T cocoa
6 T milk
1– 1 lb. box of confectioner's sugar
1 t vanilla extract
1 c chopped pecans (optional)

Preheat oven to 350F. Grease and flour a 13"x9" baking dish. Combine the sugar, salt and flour in a large mixing bowl. Bring the butter, oil, cocoa and 1/4 c water to a boil in a saucepan. Add to the flour mixture. Next beat together the eggs, baking soda, buttermilk and vanilla. Add to the chocolate mixture and mix well. Pour into the prepared pan and bake for 30-35 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 confectioner's sugar and then slowly mix in the vanilla. (If using nuts, slowly add those now as well.) Take the cake from the oven and let it cool. Once cooled, cover it with the marshmallows. Pour the warm icing over the cake and the marshmallows. Cool before serving.

