

Betty's Mississippi Mud Cake -- CHOCOLATE!



Published on Jul 19, 2012

In this video, Betty demonstrates how to make Mississippi Mud Cake. This is a recipe that is well-known in the South. It is delicious and also great for potluck dinners.

Ingredients:

Note: Some of the ingredients will be divided and be used in two parts of the cake.

2 cups sugar
2/3 cup cocoa powder
4 sticks butter
4 eggs
2 teaspoons vanilla extract
1 ½ cups self-rising flour
1 1/3 cup sweetened, flaked coconut
1 ½ cup chopped pecans
one 7-ounce jar marshmallow crème
½ cup milk
one 1-pound box confectioner's sugar (same as powdered sugar or icing sugar)

Place 2 cups sugar, 1/3 cup cocoa powder, and 3 sticks butter in a large mixing bowl. Beat well. Add 4 eggs, one at a time, beating well after each addition. Add 1 teaspoon vanilla and 1 ½ cups self-rising flour, mixing well. Stir in 1 1/3 cup flaked coconut and 1 ½ cups chopped pecans. Pour mixture into a greased and floured 9-inch by 13-inch by 2-inch baking pan, which can double as a serving dish. Bake at 350 degrees (F) for 40 minutes, or until a toothpick, inserted in the center comes out clean. Remove from oven and spread a 7-ounce jar of marshmallow crème over hot cake. Let cool in pan. In a large mixing bowl, combine remaining 1 stick butter, ½ cup milk, 1 pound confectioner's sugar, remaining 1 teaspoon vanilla, and the remaining 1/3 cup cocoa powder. Beat until smooth. Spread on cooled cake. This frosting sets slowly, but can be speeded up by placing frosted cake in refrigerator. When frosting is set, cut the Mississippi Mud Cake into squares and serve on dessert plates. YUM! I hope you enjoy this rich, chocolate cake! --Betty