

RECIPE

Experience a taste of Natchez, Mississippi with this delicious Mud Cake, straight from the kitchen of author Pam Hillman!

INGREDIENTS:

1 c. butter, softened
2 c. sugar
4 eggs
1 1/2 c. self-rising flour
1/2 c. cocoa
1 (7oz.) jar of
marshmallow creme

Frosting:

1/2 c. butter, softened
3 3/4 c. powdered sugar
3 tbsp. cocoa
1 tsp. vanilla
4-5 tbsp. milk
1 c. chopped pecans

DIRECTIONS:

Preheat oven to 350 degrees.

In a mixing bowl, cream butter and sugar. Add eggs one at a time, beating well after each addition. Combine flour and cocoa and gradually add to creamed mixture. Pour into a greased 9x12 baking dish and bake for 35-40 minutes until toothpick inserted in center comes out clean. Cool cake for 3 minutes. (cake will fall in the center). Spoon the marshmallow creme over cake. Cool completely.

Frosting: Cream butter, beat in powdered sugar, cocoa, vanilla, and enough milk to achieve frosting consistency. Fold in pecans. Spread over marshmallow creme layer. Store in refrigerator.

