

## **Grandmother Kiser's Mississippi Mud Cake**

### **For the cake:**

- 2 cups sugar
- 1-3/4 cups all-purpose flour
- 3/4 cup Cocoa
- 1-1/2 teaspoons baking powder
- 1-1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 eggs
- 1 cup milk
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water

### **For the topping:**

- 1 (10.5 oz) bag of miniature marshmallows
- For the frosting:
  - 1/2 cup (1 stick) butter
  - 6 Tablespoons milk
  - 3 heaping Tablespoons cocoa powder
  - 1 tsp vanilla extract
  - 3 cups powdered sugar
  - 1 cup chopped pecans

1. Heat oven to 350°F. Grease and flour a sheet pan.
2. Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl. Add eggs, milk, oil and vanilla; beat on medium speed of mixer 2 minutes. Stir in boiling water (batter will be thin).
3. Pour batter into prepared pan. Bake 30 to 35 minutes
4. Remove cake from oven and sprinkle marshmallows all over the cake, completely covering it. Return to oven (at 350 degrees F) for 2-3 minutes or until the marshmallows are just slightly puffed and melted. Allow cake to cool completely before drizzling frosting on top.
5. For the frosting: Melt butter in a small saucepan over medium-high heat. Add milk and cocoa powder and whisk well. Cook for about 2-3 more minutes, stirring constantly. Remove from heat and stir in vanilla and powdered sugar. Use an electric mixer to make the frosting smooth. Slowly mix in chopped pecans.
6. Drizzle warm frosting immediately over cake. Refrigerate cake for about 30 minutes or until frosting has set. Store at room temperature.