

MISSISSIPPI MUD CAKE*

- 1 cup butter or margarine
- 4 eggs
- 1 cup flaked coconut
- 2 cups sugar
- 1 1/2 cups sifted all-purpose flour
- 1/3 cup cocoa
- 1 teaspoon pure vanilla extract
- 1 cup coarsely chopped walnuts
- 1 jar (13 ozs.) marshmallow crème

Frosting:

- 1/2 cup butter or margarine, softened
- 6 tablespoons milk
- 1/3 cup cocoa
- 1 box (1 lb.) confectioners' sugar

1 cup coarsely chopped walnuts

1. In large bowl with electric mixer at medium high speed, beat butter until creamy. Add eggs one at a time, beating well after each addition.
2. Add coconut, sugar, flour, cocoa, vanilla and walnuts. Stir with large spoon until well mixed. This is a heavy batter. Don't beat.
3. Spread batter in greased 9 x 13 x 2-inch pan. Bake in preheated 350°F. oven for 45 minutes.
4. As soon as cake is taken from oven, spread marshmallow crème over hot cake. Let cool 20 minutes.
5. Meanwhile, make frosting: In large bowl, mix together all frosting ingredients except walnuts. Blend at low speed of electric mixer; gradually increase speed and blend together until smooth. Stir in half of walnuts.
6. With large spoon, spread frosting on top of cake; swirl through marshmallow crème. Sprinkle with nuts.