

## Mississippi Mud Cake

from *Cathy's Kitchen*

### Ingredients

2 cups King Arthur Cake Flour  
1½ cups granulated sugar  
½ cup light brown sugar, packed  
¾ cup Droste cocoa powder  
2 teaspoons baking powder  
1½ teaspoon baking soda  
¾ teaspoon salt  
¾ cup corn oil  
2 eggs  
1 teaspoon LorAnn Madagascar Vanilla extract  
¾ cup buttermilk  
½ cup boiling water  
10.5 ounce bag mini marshmallows  
½ cup butter (1 stick)  
6 tablespoons milk  
3 heaping tablespoons Droste cocoa powder  
1 teaspoon vanilla extract  
3 cups powdered sugar



### For the cake:

1. Preheat oven to 350°F. Lightly grease 9x13 baking pan.
2. In a large mixing bowl combine all dry ingredients for the cake portion of recipe, giving a little whisk.
3. Add oil, eggs, vanilla, milk.
4. Pour batter into a prepared cake pan. Bake 30 minutes or until toothpick inserted in center comes out clean.
5. Remove cake from oven, cover top of cake with miniature marshmallows, return to oven for 2-3 minutes until marshmallows slightly melted and puffy.
6. Allow cake to cook completely before drizzling frosting on top.

### For the frosting:

1. Melt butter in small saucepan over medium high heat.
2. Add milk and cocoa powder, whisk well. Cook about 2-3 minutes, stirring constantly.
3. Remove from heat, stir in vanilla and powdered sugar. Use an electric mixer to make frosting smooth.
4. Drizzle warm frosting immediately over cake. Refrigerate cake for 30 minutes or until frosting sets up. Store at room temperature.

Note the original recipe called for ⅓ sour cream + 6 tablespoons of milk in the cake but I didn't have sour cream, so instead used buttermilk. The author also used a full cup of boiling water. I opted to decrease it by half fearing it would make the batter too thin. The end results was a yummy cake!