

**Dessert**

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# Mississippi Mud Cake

Dixie Crystals Sugar

**Servings: 12**

**Preparation Time: 30 minutes**

**Bake Time: 35 minutes**

**2 sticks (1 cup) unsalted butter, softened**  
**2 cups Imperial Sugar extra fine granulated sugar**  
**1/2 cup cocoa powder**  
**4 large eggs**  
**2 teaspoons vanilla extract**  
**2 cups all-purpose flour**  
**1/2 teaspoon baking soda**  
**1/2 teaspoon baking powder**  
**1 jar marshmallow creme**

**FROSTING**

**1 stick (1/2 cup) butter**  
**6 tablespoons cocoa powder**  
**4 cups (1 pound) Imperial Sugar confectioner's powdered sugar**  
**1 teaspoon vanilla extract**  
**1/2 cup evaporated milk or half-and-half**

Preheat oven to 350 degrees.

Line a 9x13-inch pan with parchment paper or butter the pan. Set aside.

Cream the butter until soft. Add the sugar and cocoa powder. Add the eggs one at a time and mix well after each egg. Scrape the bowl often. Add the vanilla.

Sift together the flour, baking soda and baking powder. Mix into the batter.

Scrape the batter into the prepared pan.

Bake for approximately 35 minutes or until the cake starts to shrink away from the edges.

Meanwhile, prepare the frosting by combining all of the frosting ingredients in a bowl. Mix with an electric beater until light and fluffy.

Remove the cake from the oven and immediately spread the marshmallow creme on the surface.

Let cool OR immediately spread the frosting on top of the marshmallow creme to create a muddy effect.

Let cool before cutting.

Yield: 1 9x13-inch cookie pan

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Per Serving (excluding unknown items): 321 Calories; 26g Fat (69.4% calories from fat); 6g Protein; 20g Carbohydrate; 3g Dietary Fiber; 133mg Cholesterol; 178mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 5 Fat; 0 Other Carbohydrates.