

Mississippi Mud Cake

Terry Moore

Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa

1 cup margarine
1/3 cup cocoa
4 eggs
2 cups sugar
1 1/2 cups flour
1 cup nuts (optional),
chopped
1 cup coconut
1 jar (7 ounce)
marshmallow cream
ICING
1 stick margarine, melted
1/2 cup cocoa
1/2 cup milk
1 teaspoon vanilla
1 box (one pound)
powdered sugar
nuts (optional) (for topping)

Preheat the oven to 350 degrees.

In a saucepan, melt the margarine and cocoa together.

In a large bowl, cream the sugar, flour and eggs. Add the cocoa mixture. Add the nuts and coconut. Pour the mixture into a greased 13x9-inch pan.

Bake for 30 minutes.

While hot, spread the marshmallow cream on the top. (Several small spoonfuls work best.). Let cool.

Make the icing: In a bowl, mix the margarine, cocoa, milk, vanilla and sugar. Ice the cake. Sprinkle nuts over the top, if desired.

Let cool before cutting.

Per Serving (excluding unknown items): 6579 Calories; 336g Fat (44.3% calories from fat); 70g Protein; 882g Carbohydrate; 37g Dietary Fiber; 865mg Cholesterol; 3675mg Sodium. Exchanges: 12 Grain(Starch); 4 Lean Meat; 1 Fruit; 1/2 Non-Fat Milk; 63 1/2 Fat; 45 1/2 Other Carbohydrates.