

## Mississippi Mud Cake: My Grandma's Southern Chocolate Masterpiece

Why it's a forever favorite:



**OVEN**  
**350°F**

**TIME**  
**25 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Cake:

- 1 cup unsalted butter, softened
- 1 $\frac{1}{2}$  cups granulated sugar
- 1 $\frac{1}{2}$  cups all-purpose flour
- $\frac{1}{2}$  cup cocoa powder
- 4 large eggs
- 2 teaspoons vanilla extract
- 1 cup chopped pecans
- 4 cups mini marshmallows

For the Icing:

- 16 oz confectioners' sugar
- $\frac{1}{2}$  cup whole milk
- ... cup unsalted butter, softened

### DIRECTIONS

- 1.** Preheat and Prep: Preheat oven to 350°F (175°C). Grease a 9x13-inch baking dish thoroughly.
- 2.** Make the Cake Batter: In a large bowl, cream together butter and sugar until fluffy. Add the eggs one at a time, beating well after each. Gradually mix in the flour and cocoa powder until smooth. Stir in vanilla and fold in the pecans.
- 3.** Bake: Pour batter into the greased dish and bake for 25 minutes, or until a toothpick inserted in the center comes out clean.
- 4.** Add the Marshmallows: Remove from oven and immediately sprinkle mini marshmallows over the hot cake. Let them soften for a few minutes, then use a spatula to gently spread them into a fluffy, even layer.
- 5.** Make the Icing: In a separate bowl, combine confectioners' sugar, cocoa powder, and softened butter. Gradually whisk in the milk until the mixture is smooth and pourable.
- 6.** Finish the Cake: Pour the warm icing over the marshmallow layer and spread it evenly. Let the cake cool completely to set. Then slice, serve, and enjoy the love.

### TIPS FOR SUCCESS

- Use high-quality cocoa for deep chocolate flavor.
- Let marshmallows melt slightly before spreading-don't rush.
- If your icing thickens too fast, warm it gently before pouring.
- Chill slightly before cutting and wipe the knife between cuts.

