

MISSISSIPPI MUD CAKE

2 cups sugar
2 cups all-purpose flour
4 tablespoons cocoa
2 sticks (1 cup) butter or margarine, very soft
4 large eggs
1 teaspoon vanilla extract
optional: 1 cup chopped pecans

Combine all ingredients in a large mixing bowl, except chopped pecans. Blend on low speed of an electric mixer until ingredients are moistened. Beat at medium speed for two minutes; stir in chopped pecans. Place batter into a greased and lightly floured 9-x13-x-2-inch baking dish. Bake in 350 degree oven for 25 minutes. Do not overcook.

1 bag of small marshmallows

Use just enough of the marshmallows to cover the top of the hot brownies; place under broiler for a few seconds, or until marshmallows are puffed. Do not allow marshmallows to brown.

Icing

Place 1 stick of butter and ½ cup evaporated milk in saucepan, cook over low heat until butter is melted. Stir in 1 box powdered sugar and 4 tablespoons cocoa. Blend on low speed of electric mixer until smooth; add 1 cup chopped pecans if desired. Pour over top of melted marshmallows.

YIELD: approximately 25 2-inch squares