

MISSISSIPPI MUD CAKE

1 cup butter or oleo
4 eggs
1 1/2 cups sifted all purpose flour
1/3 cup cocoa
1 cup coarsely chopped walnuts
1 jar (13-oz.) marshmallow creme
1 cup flaked coconut
2 cups sugar
1 tsp. vanilla
1 tsp. soda

In large bowl, mixing at high speed, beat sugar and oleo until creamy. Add eggs, one at a time, beating well after each addition. Add coconut, flour, cocoa, soda, vanilla and walnuts. Stir with a large spoon until well mixed. This is a heavy batter. Do not beat. Spread batter in a greased 9x13x2-inch pan. Bake at 350 degrees for 35 minutes. As soon as cake is taken from oven spread marshmallow creme over top of hot cake. Let cool 20 minutes. Mix frosting and spread on top of cake.

FROSTING

1/2 cup butter or oleo, softened
6 Tbsp. milk
1/3 cup cocoa
1 1-lb. box confectioner's sugar

Mix all ingredients together, beating well. Spread on top of cake. Sprinkle with walnuts.

Recipe from: myretrorecipes.com