

Ena's Mississippi Louisiana Mud Cake

Ingredients for Cake:



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| 1 ½ cup flour | 1/3 cup cocoa |
| 2 cups Sugar | 1 cup chopped pecans |
| 4 Eggs | 1 Sticks Margarine (Melted) |
| 1 7 oz. jar marshmallow crème | |

Beat eggs and sugar until well mixed. Add all other cake ingredients, **except the marshmallow crème**, and mix until blended. Pour into a 9x12 casserole pan and bake for 30 minutes at 350 degrees. Do not overcook as it will be hard and dry.

Ingredients for icing:



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| 1 stick margarine | 1/3 cup cocoa |
| 6 Tablespoons milk | 1 teaspoon Vanilla |
| 1 lb. of Powdered Sugar | 1 cup chopped nuts |

While the cake is cooking, mix all the ingredients for the icing until creamy.

When you remove the cake from the oven, spread the Marshmallow over the cake and let it melt. Then cover the entire top of the cake with the icing.



Best served with a glass of milk and 10 units of insulin.