

# MISSISSIPPI MUD CAKE

*Posted on March 19, 2024 by admin*

Follow our complete, step-by-step, photo illustrated directions to learn how to make this ultimate chocolate favorite Mississippi Mud Cake recipe. Printable recipe included.



This sheet cake is perfect for any chocolate lover. Gooey brownie like cake layer with pecans, topped with Marshmallow Creme and a layer of Chocolate frosting. What's not to love about that?

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## MISSISSIPPI MUD CAKE

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Lynette is one of my first cousins, daughter of my Aunt Lucille, my mothers sister. Got that?

Lynette placed this recipe in our Stewart Family Favorites Cookbook many years ago as one of her favorite cakes to make and enjoy. I think she might like chocolate about as much as I do. Smile.

Sheet cakes are fairly easy to make most of the time, and this one is just that. It's easy.

Mama may have made a lot of chocolate cakes during her time, but this wasn't one that I can recall her ever making. She normally made yellow layer cakes with chocolate frosting because it might have just been my favorite. I always got one on my birthday, but she made them often throughout the year.

Lynette's version uses Marshmallow Creme instead of miniature marshmallows. And, her frosting is not a cooked frosting like some of the other recipes you might find for this cake.

It's a chocolate lovers dream come true though. Smile.

The cake is pretty rich, similar to a brownie in my opinion, and a small slice will go a long way. That makes it perfect for taking to a family get together, church social, or family reunion. Did I mention it was easy to make?

Thank you Cousin Lynette, for sharing your recipe.

Ready to give it a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking.

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**Mississippi Mud Cake** – You'll need these ingredients.

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In a large mixing bowl...

Add 1/2 cup Cocoa

Add 2 cups Granulated Sugar

Whisk together until well combined.

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Add the 4 beaten Eggs.

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Using an electric mixer on Low speed, mix the eggs into the sugar just until blended.

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Add 1 cup of melted but COOLED Butter.

I melted my butter in the microwave. Only took about 15 seconds. Then, I let it cool before adding it to the batter. If you stir it into the eggs while it's still hot, you might have scrambled eggs in your batter. Let the butter cool first. Smile.

Mix the butter into the batter just until it's combined.

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You will need 1-1/2 cups of Self-Rising Flour.

Gradually add the flour into the batter 1/2 cup at a time. Mix it with the electric mixer just until it's combined into the batter. Repeat the process until all the flour has been incorporated into the mix.

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Scrape down the sides of the bowl as needed. You shouldn't be able to see any white lumps of flour when it's mixed completely, but don't overmix the batter.

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Add 1 cup of chopped Pecans to the batter.

You can toast the pecans first if you prefer. I didn't toast these but probably would when I bake this cake again. Your choice.

Gently fold the chopped pecans into the batter. Set aside.

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Prepare your 9 x 13 inch sheet cake pan.

Use a baking spray with flour and spray the inside of your cake pan.

You could also rub the pan with shortening or butter, then add a bit of flour. Swirl the flour around in the pan until the bottom and sides are lightly coated. Gently tap out any excess flour and you'll be good to go.

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Place all the batter in your cake pan. Using a spoon or spatula, gently spread the batter out until it reaches into the corners and all sides of the pan evenly.

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**BAKE AT 350°  
30 - 35 MINUTES**

**OR UNTIL DONE - TEST WITH A TOOTHPICK**

**Pre-heat your oven to 350F degrees.**

Place the pan on the just below middle rack position in a 350F degree oven. Let the cake bake for about 20 minutes, then gently rotate the pan around to bake more evenly on all sides. The cake will take about 30 to 35 minutes to bake fully.

Test for doneness by inserting a wooden toothpick into the center of the cake. If the toothpick pulls out clean, your cake is done. If you see a few crumbs on the toothpick, let the cake bake for a couple of minutes longer.

The cake is also done when you see the layer pulling away from the sides of the pan. Don't let it burn.

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Remove the cake when done and place it on a folded towel or wire rack to cool completely. You will not remove the cake from the pan but it does need to be cooled before proceeding with the frosting.

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When the cake has cooled, spread the top with the 7 ounce jar of Marshmallow Creme. An offset spatula works well for this.

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**Prepare the frosting.**

Place 1/4 cup of softened butter in a large mixing bowl.

Add 1/2 cup of Cocoa.

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Add 1 box of Confectioner's Sugar. (16 ounce)

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Add 1 teaspoon of Vanilla flavoring.

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You will need about half of a 12 ounce can of Evaporated Milk. Add it gradually as you begin to mix everything together.

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Add the milk slowly as you mix until you end up with a nice, spreadable type frosting.

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Spread the frosting over the top of the Marshmallow Creme.

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Top with some more chopped pecans if you have extra. Totally optional.

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Enjoy!

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