

Mississippi Mud “Cake”

(More like a brownie than a cake)

Ingredients:

- 2 Sticks of butter (softened at room temperature)
- 2 Cups of sugar
- 2 Cups of flour
- 1/2 Cup of coca (Hershey’s Special Dark Chocolate Coco is best)
- 3/4 Cup pecan chips
- 4 Large eggs
- 1/2 Cup of whole milk (Alt. 1/3 cup of sour cream)
- 1 Tsp of baking soda, if you substitute sour cream for milk
- 1 4 ounce box of instant chocolate pudding and pie filling
- 1 Package of chocolate or vanilla bark (a.k.a. candy coating) or substitute a bag of semi-sweet chocolate or vanilla mini chips
- 2 Tsp of baking powder
- 1 Tsp of salt

Icing Options:

- 1 Jar of Leccko Dark Belgian Chocolate Spread
- 1 Jar of marshmallow creme or spread (see icing directions below)
- 1 Jar of Nutella Hazelnut Spread with coco
- 1 Preparation of cake icing (see icing directions below)

Preparation:

1. Preheat your oven to 350 degrees.
2. Sift and mix all dry ingredients.
3. Cut the two sticks of butter into the dry ingredients until thoroughly mixed.
4. Beat four eggs with 1/2 cup of milk and blend into the other ingredients.
5. Add 1/2 cup of pecan chips and mix into the batter.
6. Grate 1/2 cup of chocolate or vanilla bark and mix into the batter.
7. Grease an 8 x 8 baking pan or dish at least 2 1/2 to 3 inches deep (I suggest greasing the sides and putting a piece of parchment paper cut to size in the bottom of the pan or dish.
8. Put the ingredients into the greased baking pan or dish and spread out evenly.

9. Bake for 25 - 30 minutes.
10. Remove from the oven and allow to cool for an hour or two.
11. When cooled remove the cake from the pan (see **Cooking Note** below) and put it on a cutting board.
12. Using an electric knife or bread knife cut the cake horizontally into a top and bottom layer.
13. Place the bottom layer back into the baking pan or dish.
14. Mix the chocolate pudding/pie filling with one cup of cold milk or by the directions, if they differ. Blend with a mixer for about 2 minutes.
15. Add 1/4 cup of pecan chips to the pudding and mix.
16. Add 1/4 cup of grated bark to the pudding and mix.
17. Pour the pudding over the layer of cake in the baking pan.
18. Spread and smooth the pudding over the cake layer.
19. Put the top layer of cake on top of the pudding and press gently to firmly seat.
20. Use one of the four options for icing the top of the cake.
21. Place the completed cake in the refrigerator for an hour or so to let the cake, pudding and icing chill.
22. Add vanilla or butter pecan ice cream on top of each serving, if desired.

Optional Icing Ingredients:

Use one of the four icing options given above. Alternatively, skip the icing.

If you prefer, instead of using marshmallow creme, cover the top of the cake with miniature marshmallows and place in the oven to melt them. This will go quicker using the broiler setting but be sure to have the cake far enough away from the heating unit to avoid scorching the marshmallows.

Ingredients for the cake icing option:

- 3/4 Stick of butter
- 2 Cups confectionery sugar
- 3 Tbs of milk
- 1/2 Tsps of vanilla extract

Icing Directions:

Cut the stick of softened butter into the sugar. When well mixed, add the vanilla to the milk and blend with the sugar and butter. Spread the icing over the top of the

cake.

Cooking Notes:

Make sure cake is not stuck to the sides of the pan. Place a cooling rack, cutting board or platter on top of the pan and then invert the pan while holding the cutting board in place. The cake should fall out in one piece. Discard the parchment paper, if used. Let the bottom of the cake dry out for a while and then place a cutting board on top of the upside down cake and invert again. You should now have the cake standing with its bottom on the surface of the cutting board. Proceed with cutting the cake horizontally into two layers*.

If you have a pizza spatula, carefully insert it into the horizontal cut and slide the top layer onto the spatula. Next, using the cutting board position the bottom layer of cake over the baking pan and gently slide the layer off the cutting board and into the pan. When the pudding has been spread over the bottom layer of the cake in the pan, slide the top layer of the cake off the spatula and into the pan on top of the pudding.

* If you want to avoid the cutting phase, bake half the batter in one pan and the other half in a second pan so that you have two thin cakes. Flatten the top of the piece used for the bottom before adding the pudding.