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Paula Deen's Mississippi Mud Cake

From chef and author Paula Dean
April 16, 2007

Known as the "Queen of Southern Cuisine," Southern Belle chef and Food Network veteran Paula Deen shares her secrets of success that she learned on her rocky road to culinary stardom in her new book, "Paula Deen: It Ain't All About the Cookin'." These recipes represent pivotal times in her life.

Mississippi Mud Cake is serious comfort food. You can sink into that deep, chocolatey mud, and those sweet and mushy marshmallows, and feel safe. Dean says, "I could eat a whole cake when I was hidin' under my bed."

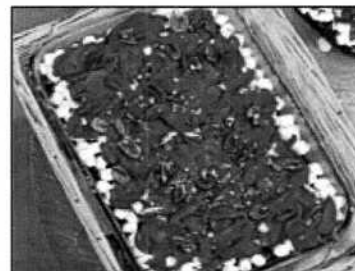
Ingredients

Cake

- 2 cups sugar
- 1/2 teaspoon salt
- 2 cups all-purpose flour
- 1 stick unsalted butter
- 1/2 cup vegetable oil
- 1/2 cup cocoa
- 2 eggs
- 1 teaspoon baking soda
- 1/2 cup buttermilk
- 2 teaspoons vanilla extract
- 1 bag miniature marshmallows

Icing

- 1 stick unsalted butter, softened
- 3 tablespoons cocoa
- 6 tablespoons milk
- 1 one-pound box confectioner's sugar
- 1 cup chopped pecans or walnuts
- 1 teaspoon vanilla extract



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Directions

Preheat the oven to 350° F. Grease and flour a 13" x 9" baking pan.

Combine the sugar, salt, and flour in a large mixing bowl. Bring butter, oil, cocoa, and 1/4 cup water to a boil in a saucepan. Add to the flour mixture.

Beat together the eggs, baking soda, buttermilk, and vanilla. Add to the chocolate mixture, mix well, and pour into the prepared pan. Bake for 25 minutes.

While the cake is baking, make the icing by melting the butter in the cocoa and milk over low heat. Bring the mixture to a boil, then remove from the heat. Stir in the confectioner's sugar. Slowly mix in the nuts and the vanilla.

Take the cake from the oven, and when it cools a bit, cover it with miniature marshmallows. Pour the warm icing over the cake and the marshmallows. Cool the cake before serving.

Recipe copyright 2007, Paula Deen from her cookbook, "Paula Deen: It Ain't All About the Cookin'"

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