

Mississippi Mud Cake

- 2 cups sugar
- 1 lg jar marshmallow creme
- 2 tbsp cocoa
- 1 1/3 cups coconut
- 1 cup oleo
- 1/4 tsp coconut flavoring
- 4 beaten eggs
- 1 1/2 cups chopped nuts
- 1 1/2 cups flour

Cream sugar, oleo and cocoa. Add beaten eggs and flavoring. Stir in flour and beat well. Add coconut and nuts. Spread in 9x13 greased pan. Bake 30 min at 350 degrees. Take out of oven and spread with marshmallow creme while hot, then cool. Ice when cold.

FROSTING

1 lb powdered sugar
1/2 cup evaporated milk
1/2 cup oleo
1 tsp vanilla
1/3 cup cocoa

Mix oleo, cocoa, milk and vanilla. Add powdered sugar. Spread over top of marshmallow creme.