Mississippi Mud Cake

Description

You can make the cake in advance too like 1-2 days before the actual day you want to cook it. It is perfect at room or refrigerator temperature. Moreover, it stays perfect for 3 months in your freezer.

- Course: Dessert
- Cuisine: American
- Keyword: Mississippi Mud Cake

- Prep Time: 15minutes mins
- Cook Time: 45minutes mins
- Total Time: 1hour hr

- Servings: 12

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Ingredients

- Flour 2 cups
- Granulated sugar 1 and a half cups
- Brown sugar half cup
- Pinch of salt
- Eggs 2
- Baking soda 1 tablespoon
- Baking powder 1 tablespoon
- Half cup of cocoa powder
- Half cup of oil You can use either canola or vegetable oil
- Vanilla essence 1 teaspoon
- Boiling water 1 cup
- Milk 6 tablespoons
- Sour cream milk 3 tablespoons

For the topping:

- 1 pack of mini marshmallows
- Butter 1 cup
- Milk 6 tablespoons
- Cocoa butter 2 tablespoons
- Powdered sugar 3 cup
- Vanilla essence 1 teaspoon

Instructions

- Preheat the oven to 350 degrees and grease the recommended baking pan.
- Take a bowl and add all the dry ingredients in it and mix it well.
- In another bowl, add the other ingredients and beat it at high speed. Add the dry ingredients to that bowl and mix it well.
- Transfer to the baking pan and bake it for 28-30 minutes. You will know when itâ??s done by checking it with a toothpick. If it comes out clean, your cake is done.
- Remove the cake from the oven and add the marshmallows to the top of the hot cake. Cover your cake with the marshmallows and bake it for 2-3 minutes. The melted marshmallows are a treat.
- For the frosting add the butter to a saucepan and heat it. Pour the milk, cocoa powder and whisk in on a medium flame. Add the mixture to an electric mixer with the last two ingredients and mix it.
- Keep it in the fridge and let it cool and add over the top of the cake. You can let your topping cool for half an hour. The cake can be served hot or let cool for some hours.

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Category

1. Oven Recipes

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