

MISSISSIPPI MUD CAKE

Cake:

4 eggs	2 sticks butter (1 c.)
2 c. sugar	1½ c. flour
⅓ c. cocoa	Pinch of salt
1½ c. chopped nuts (pecans, walnuts)	1 pkg. miniature marshmallows

Icing:

½ stick butter (¼ c.)	1 regular box powdered sugar
⅓ c. cocoa	⅓ c. milk
1 tsp. vanilla	

Cake: Melt butter and cocoa; pour into bowl. Add eggs, sugar, flour, and salt. Mix and add nuts. Bake in 13x9 inch pan for 30 minutes at 350°. When done, spread marshmallows over top and melt in oven. Cool before icing.

Icing: Melt butter and cocoa; add other ingredients. Spread over cooled cake.

PRALINE ICE CREAM CAKE

2 Tbsp. plus ½ c. butter	2 eggs
1 c. firmly packed brown sugar	½ c. all-purpose flour
½ c. dairy sour cream	⅔ c. sugar
2 tsp. cornstarch	1 Tbsp. baking powder
½ tsp. vanilla extract	½ tsp. salt
1 pt. soft vanilla ice cream	1 c. graham cracker crumbs
	½ c. chopped pecans

Grease bottom of a 13x9 inch pan. In a saucepan, combine 2 tablespoons butter with the brown sugar, sour cream, and cornstarch. Cook over medium heat, stirring constantly, until mixture comes to a boil. Remove from heat; stir in vanilla. This is the topping.

Heat ½ cup butter in large saucepan until melted. Remove from heat. Add ice cream, then eggs, flour, sugar, baking powder, salt, and graham crackers. Mix until smooth. Pour into pan. Pour half of topping mixture over batter. Bake at 350° for 30 to 35 minutes. Add pecans to remaining topping mixture and pour over warm cake. Cool and cut into squares.