

# Mississippi Mud

1 cup margarine

1½ cups chopped nuts (optional)

½ cup cocoa

2 cups sugar

4 eggs beaten

1½ cups all purpose flour

pinch of salt

1 teaspoon vanilla

miniature marshmallows

Melt margarine with cocoa over low heat. Combine chocolate mixture, sugar and eggs in large mixing bowl; mix well. Add flour, nuts, salt and vanilla; mix well. Pour into greased and floured 9x13x2 inch baking pan. Bake at 350 degrees for 35 to 40 minutes. Immediately top with marshmallows (I use ½ bag) and cover with chocolate frosting (see recipe above). Cool and cut into squares

**Contributed by: Elaine Butten**