

## **Mississippi Mud Cake [www.easy-cake-recipes.com](http://www.easy-cake-recipes.com)**

### **INGREDIENTS:**

- 2 cups all-purpose flour
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 1 1/4 cups strong brewed coffee
- 1/4 cup bourbon or brandy
- 5 1-ounce squares unsweetened chocolate
- 1 cup butter (2 sticks)
- 2 cups sugar
- 2 eggs, at room temperature
- 1 1/2 teaspoons vanilla extract
- unsweetened cocoa powder
- sweetened whipped cream or ice cream, for serving

### **PREPARATION:**

Preheat oven to 275°. Sift the flour, salt, and the baking powder together ensuring it is mixed in well.

Combine the coffee, bourbon or brandy, chocolate, and butter or margarine in the top of a double boiler. Heat until the chocolate and butter have melted, stirring occasionally.

Pour the chocolate mixture into a large bowl. Using an electric mixer on low speed, gradually beat in the sugar. Continue beating until the sugar has dissolved.

Raise the speed to medium and add the sifted dry ingredients. Mix well, then beat in the eggs and vanilla until thoroughly blended.

Pour the batter into a generously greased 3-quart bundt pan that has been dusted lightly with cocoa powder or flour. Adjust rack so cake will bake in top half of oven. Bake for about 1 hour 20 minutes, or until a wooden pick or cake tester inserted in center comes out clean.

Let cake cool in the pan for 15 minutes, then unmold onto a wire rack. Let cool completely.

When cake is cooled, dust lightly with cocoa powder. Serve with sweetened whipped cream or ice cream, if desired, or drizzle with chocolate or vanilla glaze.