



## ***Byron's Dutch Oven Recipes***

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### **Mississippi Mud Cake**

1 yellow cake mix; prepared as directed

#### **Topping**

10 oz. bag semi-sweet chocolate chips  
3/4 cup chopped pecans  
powdered sugar

#### **Mud**

1/2 cup cocoa powder  
2 cups brown sugar  
1 cup hot water  
2 tsp. vanilla  
1 tsp. cinnamon

Line the bottom and sides of a 12" Dutch oven with heavy foil. To the oven add prepared cake mix.

**Prepare The Mud:** In a separate bowl combine all "Mud" ingredients and stir until well mixed. Pour mud mixture over the cake batter.

**Bake:** Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60 minutes. Sprinkle chocolate chips and pecans over top of cake about 5 minutes before cake is done.

Dust top of cake with powdered sugar just before service.

Serve warm with whipped cream.

Serves: 10-12

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