

## **Our Lady of (Drown Your) Sorrows Consolation Cake, with Heavenly Frosting**

### **Cake:**

3 (normal size) Milky Way bars, cut into pieces  
3 (normal size) Three Musketeer bars, cut into pieces  
3 (normal size) Snickers bars, cut into pieces  
1/2 cup butter  
2 cups flour  
1/2 teaspoon baking soda  
1/2 teaspoon baking powder  
1 cup sugar  
1/2 cup shortening  
3 eggs  
1 teaspoon vanilla  
1 cup buttermilk



Preheat the oven to 325 degrees. Grease and flour a 9 by 13 baking pan. Melt the candy bars and butter in a saucepan, blend. In a large bowl, mix flour, baking soda, baking powder, sugar, shortening and eggs. Beat well! Slowly add the buttermilk until fluffy. Then add vanilla and candy bar mix from saucepan. Beat well! Pour into pan, bake 60 minutes until done.

### **Heavenly Frosting**

1 bag marshmallows  
2 cups shredded coconut  
1 cup chopped pecans  
1 box confectioner's sugar  
4 Tablespoons cocoa  
8 Tablespoons fresh cream  
4 Tablespoons room temperature butter

Remove cake from oven, cut marshmallows in half and cover the top of the hot cake with marshmallows halves sticky side down. Scatter the nuts over the marshmallows, then make a layer of coconut over the nuts.

Blend sugar, cocoa, fresh cream and butter in a bowl, whip. Pour mixture over the hot cake. Serve when cool.

As described by best-selling American author Adriana Trigiani  
<http://adrianatrigiani.com/books/rococo/>