

Mississippi Mud Cookie

AMOUNT	MEASURE	INGREDIENT
2	cups	Semi-Sweet Chocolate Morsels
1	cup	Unsalted Butter
2	cups	Granulated Sugar
8	each	Whole Large Eggs
1/2	Tbsp.	Vanilla Extract
1/2	Tbsp.	Baking Powder
3	cups	All Purpose Flour
1	tsp.	Salt
2	cups	Toasted Pecans (chopped)
1	cup	Milk Chocolate Morsels
3/4	cup	Mini Marshmallows (chopped)

- Melt semi-sweet chocolate and set to the side.
- Cream butter and sugar together until well blended but not whipped and airy.
- Add eggs slowly to the butter and sugar mixture, scrape down the bowl. Mix until all eggs are incorporated.
- Add in the vanilla and melted chocolate.
- In a separate bowl, mix together the flour, baking powder and salt.
- Gradually mix the flour into the chocolate mixture.
- Fold in chopped toasted pecans, chopped mini marshmallows, and milk chocolate.
- Drop 2 tablespoons of batter onto paper lined sheet pans, bake at 350°F for 10 minutes.

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How It All Began...

These Mississippi Mud Cookies were created in the Big Cypress Lodge Bakery to celebrate the story that brought Bass Pro Shops to the Pyramid on the Mighty Mississippi.

It may sound like just another “Big Fish” story, but the reason Bass Pro Shops and Big Cypress Lodge found their new home in the Pyramid is all because of one really big catfish. In 2005, Johnny Morris, founder of Bass Pro Shops and Big Cypress Lodge, went fishing on the Mississippi River. He set out with a couple of his fishing buddies; Bill Dance, the famous angler and TV show host, and Jack Emmitt, Bass Pro’s first fishing manager. When they got near the Pyramid, Johnny looked up and told them that he would build a store inside the Memphis Pyramid if they caught a 30-pound catfish.

Well, sure enough, with only about an hour left in the trip, his buddy, Jack got a bite from a monster catfish in the shadow of the Pyramid. Without much hesitation Johnny said, “It’s a deal, we’re gonna do it.”



BIG CYPRESS LODGE

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