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Mr. Food

recipe finder

RECIPE:

Krispy Cake

Serving: Serves: 12 to 16

INGREDIENTS:

- 6 tablespoons (3/4 stick) butter
- 2 packages (10 ounces each) marshmallows
- 12 cups crispy rice cereal
- 1 package (16 ounces) M&M chocolate candies

DIRECTIONS:

1. Coat a 10-inch Bundt pan with nonstick cooking spray.
2. In a soup pot, melt the butter over low heat. Add the marshmallows and stir until completely melted. Remove from the heat and add the cereal, stirring until well coated. Allow to cool slightly.
3. Add the candies; mix well. Lightly press the mixture into the Bundt pan and allow to cool completely. Run a knife around the edges of the pan to loosen, then invert onto a serving platter. Cut and serve.

Note: You can fancy this up by simply drizzling 1/2 cup melted chocolate chips over the top of the cake.

"OOH IT'S SO GOOD!!"

MR. FOOD and OOH IT'S SO GOOD!! are trademarks of Ginsburg Enterprises Incorporated.

NUTRITIONAL INFORMATION:

Calories: 130

Fiber: 4

Total Fat: 7

Protein: 5

Sodium: 349

Carbohydrates: 15

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Rice Krispies Bundt Cake

Recipe #60038

I like this recipe because it a simple alternative to a birthday cake for kids or a sleepover, bake sale cake. I got it out of a Mr. Food cook book. Once you make it, it is requested over and over

by Pumpkie

40 min | 20 min prep

1 cake

6 tablespoons butter

2 (10 ounce) packages marshmallows

12 cups Rice Krispies

1 (16 ounce) package M&M's plain chocolate candy

1. Coat a 10 inch Bundt pan with nonstick cooking spray.
2. In a large soup pot, melt the butter over low heat.
3. Add the marshmallows and stir until completely melted.
4. Remove from heat and add cereal (quickly, will be very stiff to stir) stirring until well coated.
5. Allow to cool slightly then add the candies, mix well.
6. Lightly press the mixture into the bundt pan and allow to cool completely.
7. Run a knife around the edges of the pan to loosen, then invert onto a serving platter You can decorate this by simply drizzling 1/2 cup melted chocolate chips over the top of the cake cut and serve.

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Recipe Notes & Rating: 5 stars 4 stars 3 stars 2 stars 1 star

Nutrition Facts

Serving Size 1 cake 1476g

Recipe makes 1 cake)

Calories 5960

Calories from Fat 1531 (25%)

Amount Per Serving %DV

Total Fat 170.2g 261%

Saturated Fat 104.6g 523%

Monounsaturated Fat
35.3g

Polyunsaturated Fat 5.8g

Trans Fat 0.0g

Cholesterol 246mg 82%

Sodium 4416mg 184%

Potassium 1339mg 38%

**Total Carbohydrate
1074.9g 358%**

Dietary Fiber 13.9g 55%

Sugars 648.2g

Protein 52.1g 104%

Vitamin A 8305mcg 166%

Vitamin B6 11.1mg 555%

Vitamin B12 22.2mcg 369%

Vitamin C 81mg 135%

Vitamin E 3mcg 12%

Calcium 540mg 54%

Iron 26mg 148%

how is this calculated?