

# Candy cake that kids love



Venita Thomas of Olathe, Kansas, whips up this dessert whenever she goes to a potluck or reunion. "The kids are always clamoring to eat a piece—even before I get a chance to slice it!" This festive cake takes just ten minutes to make and travels beautifully.

## chocolate crispy cake

**Prep** 10 minutes plus standing **Microwave** 2 minutes

**Makes** 16 servings

- 4 ounces semisweet chocolate, broken into pieces**
- 2 tablespoons butter or margarine**
- 1 bag (10½ ounces) miniature marshmallows**
- 6 cups crispy rice cereal (6 ounces)**
- 1 cup salted dry-roasted peanuts**
- 1 cup M&M's Mini Baking Bits**

1. Spray 10- to 12-cup fluted baking pan (such as a Bundt) with nonstick cooking spray.
2. In large bowl, heat chocolate and butter in microwave oven on High 1 minute, stirring once during heating. Remove from microwave; stir chocolate mixture until melted and smooth. Add marshmallows to mixture. Heat in microwave on High 1 minute longer; stir until marshmallows are melted and mixture is smooth.
3. Add cereal, peanuts, and M&M's to chocolate mixture. Stir until all ingredients are coated and mixture is well combined.
4. Transfer cereal mixture to prepared pan, pressing mixture down with fingertips. Let stand at least 1 hour to set chocolate. (In warm weather, refrigerate to set cake.)
5. To unmold, with knife or metal spatula, loosen cake from side of pan; invert onto serving plate. Cut into slices to serve. Store in covered container at room temperature up to 3 days.

>> Each serving: About 250 calories, 4 g protein, 38 g carbohydrate, 11 g total fat (4 g saturated), 1 g fiber, 6 mg cholesterol, 220 mg sodium. ▶

