

Marshmallow Fluff Crunch Cake

Miriam Dembitzer

Ingredients

2 sticks of margarine
1 ½ cups of sugar
2 tsp. vanilla
4 eggs
1 ½ cups of flour
4 TB cocoa
½ tsp. baking powder

1- 8 oz. jar of Marshmallow fluff

Crunch

12 oz. chocolate chips
3 c. Rice Krispies
1 ½ cups peanut butter

Method

1. Prepare the cake: Cream the margarine and sugar. Slowly add the remaining ingredients and mix well. Pour into cookie sheet. Bake at 350° for 15-20 minutes.
2. Prepare the crunch: Melt chocolate chips in double boiler until smooth. Keep the flame on and add peanut butter and mix. Remove from stove. Add Rice Krispies.
3. Assemble cake: Spread Marshmallow fluff over cake (easier while cake is hot). Spread the crunch over the marshmallow fluff, then freeze.

NOTE: You can replace the margarine as follows: Put 3TB water in a measuring cup and add oil until it gets to 1 cup

User comment from Ruth Isaacs-Holzer:

I used a parve Duncan Hines Brownie Mix which made the preparation and clean-up WAY quicker. I also added less peanut butter and rice crispies. Absolutely delicious and addictive!

