



## Cereal Layer Cake



Dairy Free



Popular

READY IN



120 min.

SERVINGS



24

CALORIES



297 kcal

## Ingredients

- ☐ 0.7 cup butter
- ☐ 20 cups corn flakes/bran flakes (from two 14.8-oz boxes)
- ☐ 5 oz fruit hot colors®
- ☐ 14 cups marshmallows (from three 10-oz bags large marshmallows)

## Equipment

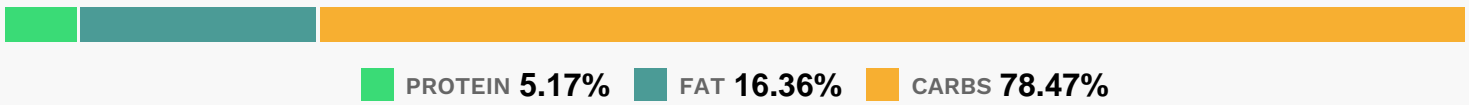
- ☐ bowl
- ☐ frying pan
- ☐ cake form
- ☐ aluminum foil

- ☐ microwave
- ☐ serrated knife

## Directions

- ☐ Line 6x2-inch, 8x2-inch and 10x2-inch round cake pans with foil, leaving edges of foil hanging over sides of pans. Spray with cooking spray.
- ☐ Place 1/3 cup butter in 4-quart microwavable glass bowl. Microwave uncovered on High about 1 minute or until melted.
- ☐ Add 7 cups marshmallows; toss to coat. Microwave about 2 minutes, stirring after each minute, until marshmallows are completely melted and mixture is well blended.
- ☐ Add 10 cups cereal; mix well.
- ☐ Press firmly into 10-inch foil-lined cake pan. Repeat step 2 with remaining butter, marshmallows and cereal. Divide cereal mixture between 6- and 8-inch foil-lined cake pans; press firmly. Allow cake layers to cool completely, about 1 hour.
- ☐ To assemble, remove cereal layer from each pan; remove foil. On cake plate, place 10-inch layer, top side up. Top with 8-inch layer, top side up. Top with 6-inch layer, top side up. Decorate with fruit snacks and additional cereal, if desired.
- ☐ To serve, use a serrated knife to cut. Starting with the top layer, cut and serve the cake layer by layer.

## Nutrition Facts



## Properties

Glycemic Index:5.53, Glycemic Load:36.47, Inflammation Score:-9, Nutrition Score:19.9986957046%

## Nutrients (% of daily need)

Calories: 297.16kcal (14.86%), Fat: 5.87g (9.03%), Saturated Fat: 1.21g (7.57%), Carbohydrates: 63.32g (21.11%), Net Carbohydrates: 57.09g (20.76%), Sugar: 32.06g (35.63%), Cholesterol: 0mg (0%), Sodium: 274.76mg (11.95%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.17g (8.34%), Manganese: 1.19mg (59.72%), Folate: 222.95µg (55.74%), Iron: 9.45mg (52.51%), Vitamin B1: 0.44mg (29.01%), Vitamin B6: 0.57mg (28.47%), Vitamin B3: 5.63mg (28.13%), Vitamin B12: 1.67µg (27.88%), Vitamin B2: 0.47mg (27.7%), Selenium: 18.24µg (26.06%), Fiber: 6.24g (24.95%), Vitamin A: 1076.72IU (21.53%), Magnesium: 77.69mg (19.42%), Phosphorus: 155.33mg (15.53%), Zinc: 1.69mg (11.26%), Copper: 0.21mg (10.68%), Vitamin D: 1.1µg (7.33%), Potassium: 187.76mg (5.36%), Vitamin E:

0.45mg (3.01%), Vitamin B5: 0.3mg (2.99%), Calcium: 18.17mg (1.82%)