



Cookie Butter Crunch Cake

Level: Easy

Prep Time: 25 minutes

Serves: about 48 bars Cooking Time: 25 minutes



1st layer:

1 (16.5 oz.) box Duncan Hines or Betty Crocker brand Devil's Food cake mix (plus eggs, vegetable oil, and water as directed on box)

2nd layer:

1 (10 oz.) package miniature marshmallows

3rd layer:

1 (12 oz.) package semi-sweet chocolate chips

1½ (14.1 oz.) jars Trader Joe's Speculoos Cookie Butter (see Notes below)

5 cups Rice Krispies cereal

Preheat oven to 350°.

For the 1st layer: Prepare the cake batter according to the directions on the cake mix box. Separate the cake batter into two greased and floured 9x13 pans. Bake for 10 to 15 minutes. Turn the oven off.

For the 2nd layer: Divide the marshmallows evenly between the two pans and immediately place the marshmallows on the warm cake in a single layer. Place the pans back in the warm oven for about 5 minutes. The heat will melt the marshmallows. Remove from the oven and let the cake and marshmallows cool completely.

For the 3rd layer: In a large pot, melt the chocolate chips and cookie butter on low heat, stirring constantly. When the chocolate chips have melted completely, remove the pot from the heat and add the Rice Krispies. With a silicone spatula or rice paddle, gently fold the Rice Krispies with the chocolate mixture until all is coated. Divide the mixture in half and evenly spread the chocolate mixture onto the cooled marshmallow layer. Cool completely. Refrigerate to harden the chocolate. When ready to serve, cut into bars with a sharp knife.

Notes:

- If cookie butter is not available, substitute with 1 (18 oz.) jar of creamy peanut butter.