



Naturally Noel: Kristmas Kringle Krunch

by Frank Davis

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- 1 cup** granulated sugar
- 2/3 cup** light corn syrup
- 1/2 cup** all purpose flour, sifted
- 1/2 cup** unsalted butter cut in pats and softened
- 1/3 cup** whole milk
- 4 cups** toasted honey graham cereal squares
- 3 cups** crispy rice cereal
- 1 cup** sugared pecans or toasted walnuts
- 2 cups** Toll House semi-sweet chocolate morsels
- 1 jar** marshmallow cream, heated and softened

You know, I really think that kids love this dessert recipe because it's simple enough for them to make most of it all by themselves.

For example:

In a 6 quart saucepan combine the sugar, the corn syrup, the flour, the butter, and the milk.

Then cook the mixture gently over a medium heat, stirring occasionally, until it comes to a full boil—5 to 8 minutes should do just fine (kids should let Mom help them with this part). At that point, continue cooking, stirring constantly, for about another 5 or 6 minutes.

Now remove the pot from the heat, but immediately fold in both kinds of cereals as well as the nuts. Take your time and toss the mixture over and over and over again until the cereals are well coated.

All that's left now is to spread out the mixture while it's still slightly hot into a well-greased 13x9 inch baking pan and immediately sprinkle the top with the chocolate chips. Let the surface rest for about 4 minutes or so. Then with a rubber spatula, evenly spread out the melted morsels into a chocolate layer, tightly cover with aluminum foil, and refrigerate until firm (at least 30 minutes).

When you're ready to eat, dollop the top of the dessert with the softened marshmallow cream and evenly spread it over the surface to resemble winter snow. All that's left is to cut the dessert into bars with a knife dipped in hot water. A few red and green "sprinkles" drizzled over the top provide the Christmas colors.