

1. Header



[Home](#) [Products](#) [Recipes](#) [About Us](#) [Contact Us](#)

In the header, there are VKellogg's logo, and navigation button to various pages of the website.

If the VKellogg's logo is clicked, it will also navigate to the home page.

2. Footer



© VKellogg 2024

In the footer, there are VKellogg's logo and copyright

3. Home page



The best choice for an amazing
breakfasts and snacks!

There is a banner with VKellogg's products, VKellogg's logo, and VKellogg's catchphrase

OUR BEST PRODUCTS



VKellogg's Frosties

A breakfast classic, VKellogg's Frosties. Dusted with a frosted coating, VKellogg's Frosties breakfast cereal tastes AMAZING. Contains added goodness and has 50% of your daily vitamin D needs with no artificial colours or flavours. Source of vitamin D, B1, B2, B3, B6, B9 & B12 and iron. Enjoy as part of a varied & balanced diet and healthy lifestyle!

VKellogg's Crunchy Nut

Have a crunchy breakfast with VKellogg's Crunchy Nut Cereal.

The crunchy flakes of golden corn are drizzled in honey and chopped peanuts. This breakfast table classic is certain to brighten up your day. Source of vitamin D and they are made with added goodness and no artificial colours or flavours. Enjoy as part of a balanced diet and healthy lifestyle!



There is a section that showcases VKellogg's best products, with their pictures, names, and descriptions

OUR BEST RECIPE



Almond Crunch Pudding

with VKellogg's Corn Flakes cereal

Serving sizes: 6 servings

Preparation time: 40 minutes

Ingredients

- 1 tablespoon margarine or butter
- 3/4 cup coarsely chopped almonds
- 1/4 cup honey
- 1 tablespoon grated orange peel
- 1/8 teaspoon salt
- 1 1/2 cups VKellogg's Corn Flakes cereal
- 1 cup cold milk
- 1 package(3 5/8 oz.) vanilla instant pudding mix
- 1/2 pint(1 cup) whipping cream whipped

Directions

1. In medium fry pan, melt margarine. Add almonds. Cook over medium heat, stirring frequently, until almonds are lightly browned. Reduce heat to low. Add honey, orange peel and salt. Cook 2 minutes longer, stirring constantly or until almonds are golden brown. Remove from heat. Add VKellogg's Corn Flakes cereal, stirring until well coated. Spread on waxed paper or buttered baking sheet. Cool completely. Break into small pieces. Set aside.
2. Prepare pudding according to package directions using 1 cup milk. Fold in cream.
3. For each serving, place spoonful of cereal mixture in dessert dish. Top with pudding mixture. Sprinkle with additional cereal mixture on top. Serve immediately.

There is a section that showcases VKellogg's best recipe, with its picture, name, serving size, preparation time, ingredients, and directions

4. Products page

OUR BRANDS



There is a section that showcases all VKellogg's brands

OUR BRANDS FOR KIDS



There is a section that showcases all VKellogg's brands that are made for kids

Cheez-It

The famous Cheez-It cracker has been drawing real cheese fans since 1921. That's because Cheez-It fans know that only Cheez-It offers that one-of-a-kind cheesy taste. For cheese lovers who enjoy a little change up from Cheez-It Original, you'll find a mash-up of flavor and texture combinations including Cheez-It DuoZ, Cheez-It Grooves, and many more. One thing that won't change is that they're all baked with 100% real cheese.



Pringles

We know what you're saying: "how can you have more than one favorite crisp?" Trust us, every crisp is your favorite crisp when they're Pringles. If you love the original Pringles flavour, you'll definitely love other Pringles flavours (which are a lot!).



And many many more...

There is a section that showcases some of VKellogg's brands with their names, descriptions, products, and pictures

Oh, here's something your kids may like...



Pop-Tarts

There was a time when breakfast was boring. Why? Because it didn't include Pop-Tarts. We reimagined toast and jam as a rectangular, toaster-ready treat. Then we thought, "You know what this really needs? FROSTING." But we didn't stop there - we did the same thing with dozens of other flavors. You're welcome world.

And of course, many many more...

There is a section that showcases one of VKellogg's brands that is made for kids with its name, description, product, and pictures

5. Recipes page

Wanna try cooking with products from VKellogg's as ingredients?
Well, here are some recipes for you to try!



Almond Crunch Pudding

with VKellogg's Corn Flakes cereal

Serving size: 6 servings

Preparation time: 40 minutes

[Click here for more information!](#)

Rice Krispies Cookie Bars

with VKellogg's Rice Krispies cereal

Serving size: 24 servings

Preparation time: 80 minutes

[Click here for more information!](#)



Apple Crunch Cake

with VKellogg's All-Bran
Complete Wheat Flakes cereal

Serving size: 16 servings

Preparation time: 50 minutes

[Click here for more information!](#)



There is a section that showcases some of VKellogg's recipes, with their pictures, names, serving sizes, and preparation times

Click on 'Click here for more information!' to see their ingredients and directions

And more...

- Almost S'mores with VKellogg's Frosted Flakes cereal (1 servings, 5 minutes)
- Chocolate Chip Cookies with VKellogg's Corn Flakes cereal (48 servings, 75 minutes)
- Apricot-Peanut Butter Bars with VKellogg's Rice Krispies cereal (16 servings, 40 minutes)
- After School Muffins with VKellogg's Raisin Bran cereal (12 servings, 30 minutes)
- Cornflake Muffins with VKellogg's Corn Flakes cereal (12 servings, 40 minutes)
- Creamy Cheese Pie with VKellogg's Corn Flakes cereal (8 servings, 180 minutes)

Or you can try making something on your own!

There is a section that showcases more VKellogg's recipes, with their names, serving sizes, and preparation times

6. Recipes page (extras)

[< Back](#)



Almond Crunch Pudding

with VKellogg's Corn Flakes cereal

Serving size: 6 servings

Preparation time: 40 minutes

Ingredients

- 1 tablespoon margarine or butter
- 3/4 cup coarsely chopped almonds
- 1/4 cup honey
- 1 tablespoon grated orange peel
- 1/8 teaspoon salt
- 1 1/2 cups VKellogg's Corn Flakes cereal
- 1 cup cold milk
- 1 package(3 5/8 oz.) vanilla instant pudding mix
- 1/2 pint(1 cup) whipping cream whipped

Directions

1. In medium fry pan, melt margarine. Add almonds. Cook over medium heat, stirring frequently, until almonds are lightly browned. Reduce heat to low. Add honey, orange peel and salt. Cook 2 minutes longer, stirring constantly or until almonds are golden brown. Remove from heat. Add VKellogg's Corn Flakes cereal, stirring until well coated. Spread on waxed paper or buttered baking sheet. Cool completely. Break into small pieces. Set aside.
2. Prepare pudding according to package directions using 1 cup milk. Fold in cream.
3. For each serving, place spoonful of cereal mixture in dessert dish. Top with pudding mixture. Sprinkle with additional cereal mixture on top. Serve immediately.

< Back



Rice Krispies Cookie Bars

with VKellogg's Rice Krispies cereal

Serving size: 24 servings

Preparation time: 80 minutes

Ingredients

- 1 package (16.5 oz.) refrigerated chocolate chip cookie dough
- 1 cup butterscotch morsels
- 2 cups milk chocolate morsels, divided
- 1 tablespoon shortening
- 3 tablespoons butter or margarine
- 1 package (10 oz.) JET-PUFFED Marshmallows
- 6 cups VKellogg's Rice Krispies cereal

Directions

1. Press cookie dough into 13 x 9 x 2-inch baking pan coated with cooking spray. Bake at 350° F about 15 minutes or until light brown. Cool completely on wire rack.
2. In medium saucepan combine butterscotch morsels, 1 cup of the chocolate morsels and shortening. Cook and stir over low heat until melted. Spread over cookie dough in pan.
3. In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.
4. Add VKellogg's Rice Krispies cereal. Stir until well coated. Gently stir in remaining 1 cup chocolate morsels. Using buttered spatula or wax paper evenly press mixture into pan on top of chocolate layer. Cool. Cut into 24 squares. Best if served the same day.

[< Back](#)



Apple Crunch Cake

with VKellogg's All-Bran Complete Wheat Flakes cereal

Serving size: 16 servings

Preparation time: 50 minutes

Ingredients

- 1/3 cup VKellogg's All-Bran Complete Wheat Flakes cereal
- 1/3 cup sugar
- 1/4 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 3 tablespoons margarine or butter
- 1 cup VKellogg's All-Bran Complete Wheat Flakes cereal
- 1 1/4 cups all-purpose flour
- 2 teaspoons all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup margarine or butter softened
- 3/4 cup sugar
- 1 egg
- 1 teaspoon lemon peel
- 1/2 cup fat-free milk
- 2 1/2 cups coarsely chopped pared apples (about 2/3 lb. 2 medium-size)

Directions

1. In medium mixing bowl, stir together first four ingredients. Cut in the 3 tablespoons margarine until crumbly. Set aside for topping.
2. Combine VKellogg's Complete Wheat Bran Flakes cereal, flour, baking powder, and salt in medium mixing bowl. Set aside.
3. In large mixing bowl, beat margarine, sugar, egg, and lemon peel until light and fluffy. Add flour mixture alternately with milk, mixing well after each addition. Stir in apples. Spread evenly in greased 9 x 9 x 2-inch baking pan. Sprinkle evenly with cereal topping.
4. Bake at 375°F about 35 minutes or until cake tests done. Cool. Serve with whipped topping, if desired.

Click on '[< Back](#)' to go back to the main recipes page

In these pages, you can see more information (ingredients and directions) for some of VKellogg's recipes

7. About Us page

ABOUT US



At VKellogg's we bring our best to everyone every day so that everybody can always have an amazing breakfasts and snacks!

Our journey began in 1906, in Battle Creek, Michigan, United States when and where our founder Will Keith Kellogg reimagined the future of food with the creation of Corn Flakes, changing the world of breakfast forever.

Since then, we have embraced the same spirit of innovation and entrepreneurship in everything we do, channeling our founder's passion and commitment to create the most high quality and delicious products while fostering communities.



Our mission is to make everybody's breakfasts and snacks delicious and memorable with our foods and brands.



In this page, you can see VKellogg's brief history and mission

8. Contact Us page

CONTACT US

First name

Last name

Email address

Phone number

There are spaces where you can put information such as first name, last name, email address, and phone number

There is an input validation so you can't leave any spaces empty

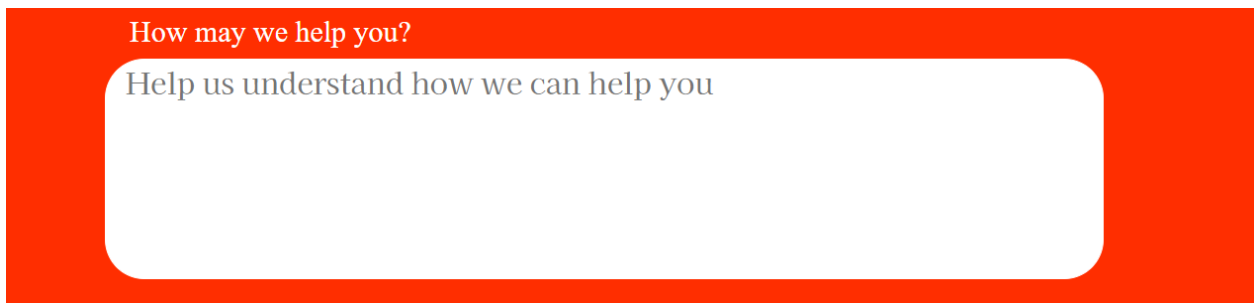
There is an input validation for email address so the email address must end with '@gmail.com'

There is an input validation for email address so the phone number must be numerical



There is a section with a drop-down list where you must select the nature of inquiry

There is an input validation so you must select any options other than '--Select--'



There is a section with a space where you can put your message

There is an input validation so you can't leave this space empty

There is an input validation so you must put at least 10 characters in this space



There is a button for submitting your message

Once pressed, the input validations will run

If the inputs are not accepted, there will be an error message beside the submit button specifying which input must be revised

If the inputs are accepted, there will be an alert message telling you that the message has been submitted successfully

References link:

- Corn Flakes image (Home page)
<https://www.pngwing.com/id/free-png-hquob>
- Frosties image (Home page)
<https://www.kelloggs.com/sea/en-id/products/frosties/frosties.html>
- Red wave image (Home page)
https://pngtree.com/freepng/abstract-red-wave-curve-shadow-dynamic_8933717.html
- Frosties description (Home page)
https://www.kelloggsvantage.co.uk/en_GB/products/frosted-flakes-std-product.html/05059319032689
- Crunchy Nut image (Home page)
https://www.kelloggs.ie/en_IE/products/crunchy-nut-corn-flakes-product.html
- Crunchy Nut description (Home page)
https://www.kelloggsvantage.co.uk/en_GB/products/crunchy-nut-corn-flakes.html/05000127049307
- Almond Crunch Pudding image and information (Home, Recipes, and extra Recipes page)
<https://www.wkkellogg.com/en-us/recipes/almond-crunch-pudding-recipe.html>
- Brand logo images (Products page) and various products image (About Us page)
<https://www.kellanovaus.com/us/en/our-brands.html>
- Cheez-It description and product image (Products page)
<https://www.kellanovaus.com/us/en/brands/cheez-it.html>
- Pringles description and product image (Products page)
<https://www.kellanovaus.com/us/en/brands/pringles.html>
- Pop-Tarts description and product image (Products page)
<https://www.kellanovaus.com/us/en/brands/pop-tarts.html>
- Rice Krispies Cookie Bars image and information (Recipes and extra Recipes page)
<https://www.wkkellogg.com/en-us/recipes/kellogg-s-rice-krispies-cookie-bars-recipe.html>
- Apple Crunch Cake image and information (Recipes and extra Recipes page)
<https://www.wkkellogg.com/en-us/recipes/apple-crunch-cake-recipe.html>
- Other recipes information (Recipes page)
<https://www.wkkellogg.com/en-us/recipes.html>
- People doing presentation image (About Us Page)
<https://www.inc.com/deborah-grayson-riegel/presenting-as-a-team-requires-more-work-not-less-h.html>
- Person eating cereal image (About Us Page)
<https://www.audacy.com/alt1037dfw/blogs/alt-producer/kellogg-s-new-cereal-combines-six-favorites-one>
- Kellogg's history (About Us page)
<https://www.wkkellogg.com/en-us/who-we-are.html/>
- Old Corn Flakes package image (About Us Page)
<https://www.wkkellogg.com/en-us/who-we-are/our-story.html>