



Black Forest Cherry Cake

 Dairy Free

READY IN



55 min.

SERVINGS



12

CALORIES



274 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon almond extract
- ☐ 1 box duncan hines devil's food cake betty crocker® supermoist®
- ☐ 21 oz cherry pie filling canned
- ☐ 3 eggs
- ☐ 2 tablespoons flour all-purpose gold medal®
- ☐ 1.8 cups water
- ☐ 8 oz non-dairy whipped topping frozen thawed reduced-fat

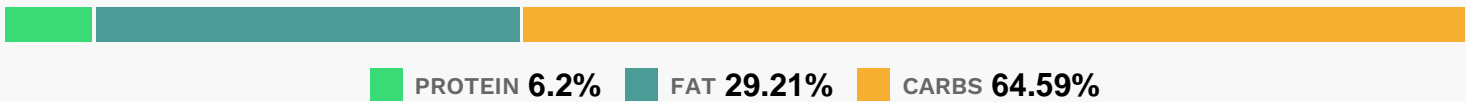
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Heat oven to 350°F. Grease 15x10x1-inch pan with shortening or cooking spray. Line with foil, extending foil over short sides of pan; grease foil. In large bowl, beat cake mix, flour, water and eggs with electric mixer on low speed until moistened, scraping bowl occasionally. Beat on high speed 2 minutes, scraping bowl occasionally.
- ☐ Spread batter evenly in pan.
- ☐ Bake 18 to 20 minutes or until cake springs back when touched lightly in center.
- ☐ Remove cake from pan by lifting foil; place on wire rack. Cool completely, about 15 minutes.
- ☐ Meanwhile, in small bowl, mix pie filling and 1/2 teaspoon of the almond extract.
- ☐ Cut cooled cake in half crosswise to make 2 (10x7-inch) layers; remove foil.
- ☐ Place 1 cake layer on serving platter or tray; spread pie filling mixture over top. Top with remaining cake layer.
- ☐ Stir remaining 1/4 teaspoon almond extract into whipped topping.
- ☐ Spread mixture over sides and top of cake.
- ☐ Serve immediately, or loosely cover and refrigerate until serving time. If desired, garnish each serving with maraschino or candied cherry and chocolate curls. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:6.25, Glycemic Load:0.69, Inflammation Score:-3, Nutrition Score:5.5739130300024%

Nutrients (% of daily need)

Calories: 274.47kcal (13.72%), Fat: 9.19g (14.13%), Saturated Fat: 3.67g (22.91%), Carbohydrates: 45.7g (15.23%), Net Carbohydrates: 44.5g (16.18%), Sugar: 18.32g (20.36%), Cholesterol: 41.3mg (13.77%), Sodium: 336.93mg (14.65%), Alcohol: 0.09g (100%), Alcohol %: 0.07% (100%), Caffeine: 3.96mg (1.32%), Protein: 4.39g (8.78%), Phosphorus: 141.77mg (14.18%), Selenium: 8.92µg (12.74%), Iron: 2.01mg (11.16%), Copper: 0.2mg (10.05%), Vitamin B2: 0.14mg (8.19%), Folate: 32.33µg (8.08%), Calcium: 80.29mg (8.03%), Vitamin B1: 0.09mg (6.11%), Magnesium: 23.69mg (5.92%), Potassium: 206.87mg (5.91%), Manganese: 0.11mg (5.37%), Fiber: 1.2g (4.78%), Vitamin E: 0.61mg (4.07%), Vitamin B3: 0.75mg (3.74%), Vitamin A: 176.17IU (3.52%), Zinc: 0.49mg (3.24%), Vitamin B6: 0.06mg (2.77%), Vitamin B5: 0.25mg (2.54%), Vitamin B12: 0.14µg (2.26%), Vitamin C: 1.79mg (2.16%), Vitamin K: 2.01µg (1.91%), Vitamin D: 0.22µg (1.47%)