



Brown Sugar Spice Cake

 Dairy Free

READY IN



130 min.

SERVINGS



8

CALORIES



539 kcal

DESSERT

Ingredients

- ☐ 0.8 cup brown sugar packed
- ☐ 10.8 ounce campbell's® condensed tomato soup healthy request® canned (Regular or)
- ☐ 2 eggs
- ☐ 1 teaspoon ground cinnamon
- ☐ 18.3 ounce spice cake mix
- ☐ 8 servings whipped cream
- ☐ 1.3 cups water hot

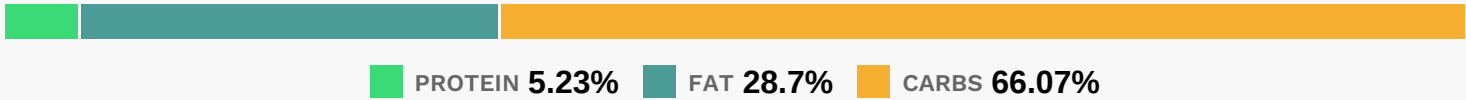
Equipment

- ☐ bowl
- ☐ knife
- ☐ slow cooker

Directions

- ☐ Spray the inside of a 4-quart slow cooker with the cooking spray.
- ☐ Combine the soup, water, eggs and cake mix in a medium bowl and mix according to the package directions.
- ☐ Pour the batter into the cooker.
- ☐ Stir the water, brown sugar and cinnamon in a small bowl.
- ☐ Pour over the batter.
- ☐ Cover and cook on HIGH for 2 hours or until a knife inserted in the center comes out clean.
- ☐ Spoon the cake into bowls, spooning the sauce from the bottom of the cooker.
- ☐ Serve warm with the ice cream.

Nutrition Facts



Properties

Glycemic Index:12.81, Glycemic Load:11.19, Inflammation Score:-4, Nutrition Score:11.125652147376%

Flavonoids

Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 539.1kcal (26.96%), Fat: 17.4g (26.77%), Saturated Fat: 7.11g (44.43%), Carbohydrates: 90.13g (30.04%), Net Carbohydrates: 88.02g (32.01%), Sugar: 67.33g (74.81%), Cholesterol: 69.96mg (23.32%), Sodium: 644.58mg (28.03%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 7.13g (14.26%), Phosphorus: 250.03mg (25%), Manganese: 0.48mg (23.87%), Vitamin B2: 0.37mg (21.75%), Iron: 3.68mg (20.46%), Vitamin B1: 0.27mg (17.83%), Calcium: 177.12mg (17.71%), Potassium: 609.65mg (17.42%), Copper: 0.22mg (10.88%), Selenium: 7.32µg (10.46%), Vitamin B3: 2.09mg (10.43%), Folate: 41.67µg (10.42%), Vitamin A: 489.27IU (9.79%), Fiber: 2.11g (8.45%), Magnesium: 31.85mg (7.96%), Vitamin B5: 0.73mg (7.32%), Vitamin C: 5.45mg (6.6%), Zinc: 0.91mg (6.09%), Vitamin B6: 0.12mg (5.93%), Vitamin B12: 0.36µg (5.92%), Vitamin K: 5.67µg (5.4%), Vitamin E: 0.58mg (3.85%), Vitamin D: 0.35µg (2.35%)