



Cherry Chocolate Chipper Cake

READY IN



120 min.

SERVINGS



8

CALORIES



388 kcal

DESSERT

Ingredients

- ☐ 1 cup flour all-purpose
- ☐ 0.8 cup sugar
- ☐ 0.5 cup cream sour
- ☐ 0.3 cup butter softened
- ☐ 0.3 cup water
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 eggs
- ☐ 0.5 cup semisweet chocolate chips miniature

☐ 21 ounces cherry pie filling canned

Equipment

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

Directions

- ☐ Heat oven to 350°F. Grease and flour round pan, 8x1 1/2 inches.
- ☐ Beat all ingredients except chocolate chips and pie filling in large bowl with electric mixer on low speed 30 seconds, scraping bowl occasionally. Beat on high speed 2 minutes. Stir in chocolate chips with spoon just until mixed.
- ☐ Pour into pan.
- ☐ Bake 37 to 40 minutes or until cake springs back when touched lightly in center. Cool 10 minutes; remove from pan to wire rack. Cool completely, about 1 hour. Top cake with pie filling.

Nutrition Facts



Properties

Glycemic Index:29.64, Glycemic Load:21.78, Inflammation Score:-5, Nutrition Score:6.843043508737%

Nutrients (% of daily need)

Calories: 387.72kcal (19.39%), Fat: 14.95g (23%), Saturated Fat: 6.1g (38.15%), Carbohydrates: 60.02g (20.01%), Net Carbohydrates: 57.97g (21.08%), Sugar: 24.69g (27.44%), Cholesterol: 29.83mg (9.94%), Sodium: 189.8mg (8.25%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 12.72mg (4.24%), Protein: 3.9g (7.8%), Manganese: 0.33mg (16.44%), Copper: 0.28mg (13.78%), Selenium: 9.17µg (13.1%), Iron: 1.98mg (11.01%), Vitamin A: 532.95IU (10.66%), Vitamin B1: 0.15mg (10.12%), Phosphorus: 95.41mg (9.54%), Magnesium: 37.12mg (9.28%), Vitamin B2: 0.15mg (8.93%), Folate: 35.09µg (8.77%), Fiber: 2.05g (8.21%), Potassium: 207.66mg (5.93%), Vitamin B3: 1.17mg (5.85%), Calcium: 54.52mg (5.45%), Zinc: 0.66mg (4.4%), Vitamin C: 2.82mg (3.42%), Vitamin B5: 0.3mg (2.98%), Vitamin E:

0.43mg (2.86%), Vitamin B6: 0.06mg (2.77%), Vitamin B12: 0.11µg (1.88%), Vitamin K: 1.34µg (1.28%)