



## Easy Black Forest Cake

READY IN



67 min.

SERVINGS



12

CALORIES



858 kcal

DESSERT

### Ingredients

- 1 teaspoon almond extract
- 18.3 oz devil's food cake mix
- 1 cup canola oil
- 24.3 oz ready-to-eat cheesecake filling divided
- 21 oz cherry pie filling divided canned
- 1.5 teaspoons chocolate extract
- 32 oz chocolate fudge frosting canned
- 3 large eggs
- 3.4 oz chocolate pudding mix instant

- 1.3 cups milk
- 4.6 oz milk chocolate bars chopped
- 12 servings cocoa unsweetened
- 1 tablespoon vanilla extract

## Equipment

- oven
- wire rack
- hand mixer
- serrated knife

## Directions

- Preheat oven to 350
- Grease 2 (9-inch) round cake pans, and dust with cocoa. Set aside.
- Beat cake mix and next 7 ingredients at low speed with an electric mixer 1 minute; beat at medium speed 2 minutes. Fold in chopped chocolate.
- Pour batter into prepared pans.
- Bake at 350 for 30 to 32 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes.
- Remove from pans to wire racks, and cool completely on wire rack. Wrap and chill cake layers at least 1 hour or up to 24 hours.
- Using a serrated knife, slice cake layers in half horizontally to make 4 layers.
- Place 1 layer, cut side up, on cake plate.
- Spread one-third of cheesecake filling over cake; top with one-third of cherry pie filling. Repeat procedure twice with remaining cheesecake filling and cherry filling.
- Place final cake layer on top of cake; cut side down.
- Spread chocolate fudge frosting on top and sides of cake. Cover and chill in refrigerator until ready to serve.
- Garnish, if desired. Store in refrigerator.

Test Kitchen Tip: We tested this recipe with Philadelphia ready-to-eat cheesecake filling. You'll find it in the dairy case with cream cheese products.

## Nutrition Facts

**PROTEIN 4.44%** **FAT 37.53%** **CARBS 58.03%**

### Properties

Glycemic Index:6.72, Glycemic Load:3.02, Inflammation Score:-4, Nutrition Score:11.751304398412%

### Flavonoids

Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg Epicatechin: 1.96mg, Epicatechin: 1.96mg, Epicatechin: 1.96mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

### Nutrients (% of daily need)

Calories: 857.56kcal (42.88%), Fat: 37.14g (57.14%), Saturated Fat: 12.92g (80.74%), Carbohydrates: 129.2g (43.07%), Net Carbohydrates: 124.83g (45.39%), Sugar: 72.71g (80.78%), Cholesterol: 66.2mg (22.07%), Sodium: 865.41mg (37.63%), Alcohol: 0.49g (100%), Alcohol %: 0.2% (100%), Caffeine: 16.37mg (5.46%), Protein: 9.88g (19.76%), Iron: 5.62mg (31.23%), Phosphorus: 263.35mg (26.34%), Copper: 0.5mg (25.15%), Manganese: 0.42mg (21.12%), Fiber: 4.37g (17.47%), Potassium: 587.16mg (16.78%), Vitamin E: 2.49mg (16.6%), Magnesium: 65.35mg (16.34%), Selenium: 11.12µg (15.89%), Calcium: 129.24mg (12.92%), Vitamin B2: 0.22mg (12.74%), Folate: 36.24µg (9.06%), Vitamin B1: 0.12mg (7.91%), Zinc: 1.14mg (7.59%), Vitamin B3: 1.01mg (5.03%), Vitamin K: 5.25µg (5%), Vitamin A: 216.45IU (4.33%), Vitamin B6: 0.08mg (4.15%), Vitamin B12: 0.25µg (4.14%), Vitamin B5: 0.41mg (4.1%), Vitamin D: 0.53µg (3.53%), Vitamin C: 2.36mg (2.86%)