



Slow-Cooker Black Forest Cake

READY IN



130 min.

SERVINGS



6

CALORIES



643 kcal

DESSERT

Ingredients

- 1 box chocolate cake mix
- 0.5 cup butter melted
- 21 oz cherry pie filling canned
- 8 oz non-dairy whipped topping frozen thawed

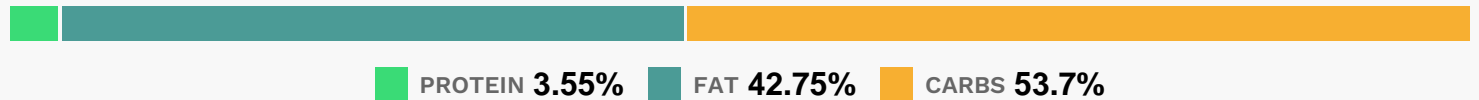
Equipment

- bowl
- toothpicks
- slow cooker

Directions

- Make cake batter as directed on box.
- In 3 1/2- to 4-quart slow cooker, pour melted butter.
- Pour in cake batter (do not stir).
- Add cherry pie filling, pouring into center.
- Cover; cook on low heat setting 2 to 4 hours or until toothpick inserted in center comes out clean.
- Serve warm in bowls topped with whipped topping.

Nutrition Facts



Properties

Glycemic Index:8.33, Glycemic Load:0.01, Inflammation Score:-6, Nutrition Score:9.4556521436442%

Nutrients (% of daily need)

Calories: 642.57kcal (32.13%), Fat: 31.59g (48.61%), Saturated Fat: 16.36g (102.27%), Carbohydrates: 89.27g (29.76%), Net Carbohydrates: 86.95g (31.62%), Sugar: 36.51g (40.56%), Cholesterol: 41.43mg (13.81%), Sodium: 760.71mg (33.07%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 7.92mg (2.64%), Protein: 5.91g (11.82%), Phosphorus: 241.79mg (24.18%), Iron: 3.52mg (19.55%), Copper: 0.37mg (18.56%), Calcium: 150.29mg (15.03%), Selenium: 10.42µg (14.89%), Vitamin A: 706.27IU (14.13%), Folate: 50.31µg (12.58%), Potassium: 384.5mg (10.99%), Magnesium: 43.81mg (10.95%), Vitamin B1: 0.16mg (10.38%), Vitamin B2: 0.17mg (10.09%), Manganese: 0.19mg (9.52%), Vitamin E: 1.43mg (9.51%), Fiber: 2.32g (9.29%), Vitamin B3: 1.34mg (6.68%), Vitamin K: 5.27µg (5.02%), Zinc: 0.68mg (4.54%), Vitamin C: 3.57mg (4.33%), Vitamin B6: 0.07mg (3.65%), Vitamin B5: 0.18mg (1.81%), Vitamin B12: 0.11µg (1.8%)