



Slow Cooker Black Forest Cake

 Popular

READY IN



190 min.

SERVINGS



10

CALORIES



385 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter
- ☐ 8 ounce pineapple crushed drained canned
- ☐ 21 ounce cherry pie filling canned
- ☐ 18.3 ounce chocolate cake mix

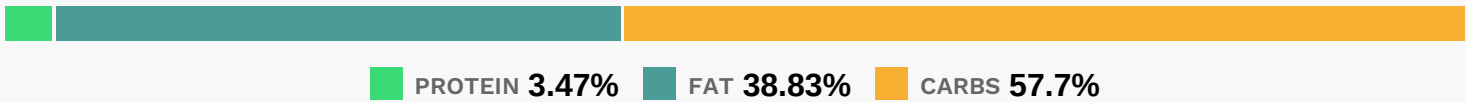
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ slow cooker

Directions

- ☐ Melt the butter in a small saucepan, and mix with reserved juice from the can of pineapple. Set the mixture aside.
- ☐ Spread the crushed pineapple in a layer on the bottom of a slow cooker. Spoon the cherry pie filling in an even layer on top of the pineapple, and empty the dry cake mix into the slow cooker on top of the cherry filling. Stir the butter and pineapple juice mixture, and pour it over the dry cake mix.
- ☐ Set the slow cooker to Low, and cook for 3 hours. Spoon the dessert into bowls, and let cool about 5 minutes to cool the hot pie filling before eating.

Nutrition Facts



Properties

Glycemic Index:5, Glycemic Load:0, Inflammation Score:-4, Nutrition Score:6.5156521408454%

Nutrients (% of daily need)

Calories: 384.89kcal (19.24%), Fat: 17.34g (26.68%), Saturated Fat: 7.54g (47.09%), Carbohydrates: 57.97g (19.32%), Net Carbohydrates: 56.08g (20.39%), Sugar: 23.06g (25.62%), Cholesterol: 24.4mg (8.13%), Sodium: 510.76mg (22.21%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.69mg (1.9%), Protein: 3.48g (6.97%), Phosphorus: 152.93mg (15.29%), Iron: 2.54mg (14.09%), Copper: 0.28mg (13.94%), Selenium: 6.86µg (9.8%), Calcium: 90.51mg (9.05%), Folate: 35.93µg (8.98%), Vitamin B1: 0.13mg (8.44%), Vitamin A: 418.57IU (8.37%), Magnesium: 32.11mg (8.03%), Fiber: 1.89g (7.57%), Potassium: 264.09mg (7.55%), Manganese: 0.13mg (6.66%), Vitamin B2: 0.1mg (5.94%), Vitamin E: 0.84mg (5.61%), Vitamin C: 4.28mg (5.18%), Vitamin B3: 0.98mg (4.9%), Zinc: 0.48mg (3.18%), Vitamin B6: 0.06mg (2.98%), Vitamin K: 2.92µg (2.78%), Vitamin B5: 0.12mg (1.2%)