



Slow-Cooker Chocolate Chip-Brownie Cake

READY IN



130 min.

SERVINGS



6

CALORIES



991 kcal

DESSERT

Ingredients

- 1 box brownie mix
- 0.5 cup butter melted
- 4 eggs
- 17.5 oz chocolate chip cookie mix
- 1 serving whipped cream

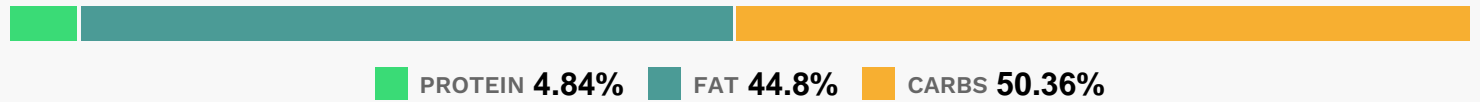
Equipment

- bowl
- slow cooker

Directions

- Spray 4 1/2-quart slow cooker with baking spray with flour.
- In large bowl, mix brownie mix with 1/4 cup of the melted butter and 2 of the eggs.
- In another large bowl, mix chocolate chip cookie mix, remaining 1/4 cup melted butter and remaining 2 eggs.
- Drop alternate spoonfuls of the brownie and chocolate chip cookie batters into slow cooker.
- Cover; cook on High heat setting 2 to 3 hours or until cake is set in center. To serve, spoon cake from slow cooker, and top with scoops of ice cream.

Nutrition Facts



Properties

Glycemic Index:26.61, Glycemic Load:27.66, Inflammation Score:-4, Nutrition Score:7.9808695115473%

Nutrients (% of daily need)

Calories: 991.11kcal (49.56%), Fat: 49.55g (76.24%), Saturated Fat: 21.54g (134.64%), Carbohydrates: 125.35g (41.78%), Net Carbohydrates: 122.96g (44.71%), Sugar: 71.4g (79.34%), Cholesterol: 161.25mg (53.75%), Sodium: 717.13mg (31.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 12.04g (24.09%), Iron: 3.91mg (21.71%), Vitamin B1: 0.29mg (19.34%), Vitamin B2: 0.32mg (18.57%), Folate: 70.3µg (17.58%), Vitamin A: 677.44IU (13.55%), Selenium: 9.39µg (13.42%), Phosphorus: 114.69mg (11.47%), Fiber: 2.39g (9.57%), Vitamin B3: 1.7mg (8.48%), Magnesium: 32.72mg (8.18%), Potassium: 217.4mg (6.21%), Zinc: 0.88mg (5.9%), Vitamin B12: 0.34µg (5.6%), Vitamin B5: 0.53mg (5.34%), Vitamin E: 0.78mg (5.2%), Vitamin D: 0.61µg (4.06%), Calcium: 35.05mg (3.5%), Vitamin B6: 0.06mg (2.79%), Vitamin K: 1.45µg (1.38%), Copper: 0.02mg (1.18%)