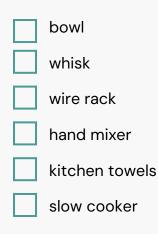


Ingredients

- 1 box chocolate cake mix
- 1 cup milk
- 0.5 cup vegetable oil
- 3 eggs
- 1 box peach pie filling instant (4-serving size)
- 2 cups milk cold
- 11.5 oz milk chocolate chips (2 cups)

Equipment



Directions

| Spray 6-quart slow cooker with cooking spray. In large bowl, beat Cake ingredients with |
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| electric mixer on medium speed 2 minutes, scraping bowl occasionally. |
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Pour into slow cooker.

In medium bowl, beat pudding mix and 2 cups cold milk with whisk about 2 minutes or until thick.

Pour into slow cooker over cake batter. Do not mix.

Sprinkle chocolate chips over top.

Place folded, clean dish towel under cover of cooker. This will prevent condensation from dripping down onto cake. Cover; cook on Low heat setting 3 hours to 3 hours 30 minutes or until cake is set around edges but still soft in center. Uncover, and transfer ceramic insert from slow cooker to cooling rack.

Let stand 30 minutes. To serve, spoon warm cake from slow cooker. Store any remaining cake covered in refrigerator.

Nutrition Facts

protein 5.92% 📕 fat 43.95% 📒 carbs 50.13%

Properties

Glycemic Index:6.33, Glycemic Load:1.08, Inflammation Score:-2, Nutrition Score:6.6517390893853%

Nutrients (% of daily need)

Calories: 358.39kcal (17.92%), Fat: 18.19g (27.99%), Saturated Fat: 7.78g (48.65%), Carbohydrates: 46.7g (15.57%), Net Carbohydrates: 45.83g (16.67%), Sugar: 32.3g (35.89%), Cholesterol: 48.24mg (16.08%), Sodium: 335.84mg (14.6%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.96mg (1.32%), Protein: 5.51g (11.02%), Phosphorus:

180.6mg (18.06%), Calcium: 154.6mg (15.46%), Selenium: 9μg (12.86%), Vitamin B2: 0.19mg (11.3%), Iron: 1.81mg (10.07%), Potassium: 303.14mg (8.66%), Copper: 0.15mg (7.63%), Vitamin B12: 0.43μg (7.12%), Folate: 27.49μg (6.87%), Vitamin B1: 0.1mg (6.65%), Magnesium: 25.56mg (6.39%), Vitamin D: 0.89μg (5.94%), Vitamin K: 4.93μg (4.69%), Vitamin E: 0.69mg (4.63%), Zinc: 0.68mg (4.53%), Vitamin B5: 0.45mg (4.45%), Manganese: 0.09mg (4.29%), Vitamin B6: 0.07mg (3.5%), Fiber: 0.86g (3.46%), Vitamin B3: 0.65mg (3.24%), Vitamin A: 159.32IU (3.19%)