



Slow-Cooker Chocolate Lava Cake

READY IN



225 min.

SERVINGS



12

CALORIES



358 kcal

DESSERT

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

- bowl
- whisk
- wire rack
- hand mixer
- kitchen towels
- slow cooker

Directions

- Spray 6-quart slow cooker with cooking spray. In large bowl, beat Cake ingredients with electric mixer on medium speed 2 minutes, scraping bowl occasionally.
- 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: 0g (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%)