



Slow-Cooker Double Chocolate Cake

READY IN



255 min.

SERVINGS



15

CALORIES



271 kcal

DESSERT

Ingredients

- 1 cup knudsen cream sour
- 4 eggs
- 1 pkg chocolate cake mix (2-layer size)
- 3.9 oz jell-o chocolate flavor pudding instant
- 0.7 cup oil
- 4 oz baker's semi-sweet chocolate chopped (6 oz.)
- 1 cup water
- 1 cup cool whip whipped topping thawed

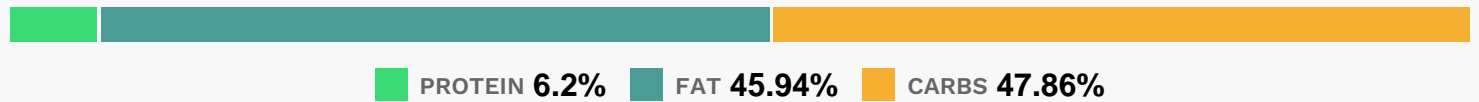
Equipment

- bowl
- whisk
- aluminum foil
- slow cooker

Directions

- Mix dry cake and pudding mixes in large bowl with whisk until blended.
- Add next 4 ingredients; mix well. Stir in chopped chocolate.
- Pour into slow cooker lined with foil and sprayed with cooking spray; cover with lid.
- Cook on LOW 4 to 5 hours (or on HIGH 3 to 3-1/2 hours) or until top surface of cake has no wet spots and cake begins to pull away from side of slow cooker.
- Serve warm topped with COOL WHIP.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:5.926086899379%

Nutrients (% of daily need)

Calories: 270.84kcal (13.54%), Fat: 14.27g (21.95%), Saturated Fat: 5.29g (33.09%), Carbohydrates: 33.44g (11.15%), Net Carbohydrates: 31.88g (11.59%), Sugar: 20.55g (22.84%), Cholesterol: 53.25mg (17.75%), Sodium: 369.49mg (16.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 10.19mg (3.4%), Protein: 4.33g (8.67%), Phosphorus: 141.31mg (14.13%), Copper: 0.25mg (12.49%), Selenium: 8.68µg (12.4%), Iron: 2.09mg (11.61%), Manganese: 0.2mg (9.82%), Magnesium: 33.61mg (8.4%), Vitamin B2: 0.14mg (8.1%), Calcium: 74.85mg (7.49%), Fiber: 1.56g (6.25%), Folate: 24.66µg (6.17%), Vitamin E: 0.92mg (6.16%), Potassium: 195.71mg (5.59%), Zinc: 0.69mg (4.57%), Vitamin B1: 0.06mg (4.06%), Vitamin K: 3.59µg (3.42%), Vitamin A: 167.23IU (3.34%), Vitamin B5: 0.3mg (2.95%), Vitamin B3: 0.57mg (2.85%), Vitamin B12: 0.16µg (2.67%), Vitamin B6: 0.04mg (2.1%), Vitamin D: 0.23µg (1.56%)