



Slow-Cooker Gooey Chocolate Pudding Cake

READY IN



130 min.

SERVINGS



8

CALORIES



539 kcal

DESSERT

Ingredients

- ☐ 1 box chocolate cake mix
- ☐ 1.5 cups water
- ☐ 0.5 cup butter melted
- ☐ 2 eggs
- ☐ 1 tablespoon vanilla
- ☐ 1 box peach pie filling instant (4-serving size)
- ☐ 12 oz chocolate frosting
- ☐ 1 serving whipped cream

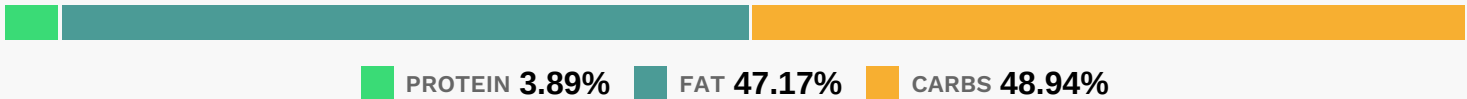
Equipment

- ☐ bowl
- ☐ hand mixer
- ☐ slow cooker

Directions

- ☐ Spray 4 1/2-quart slow cooker with baking spray with flour.
- ☐ In large bowl, beat cake mix, water, melted butter, eggs, vanilla and pudding mix with electric mixer on medium speed until smooth.
- ☐ Pour batter into slow cooker.
- ☐ Fold frosting into batter in slow cooker with spoon, leaving ribbons of frosting running through batter.
- ☐ Cover; cook on High heat setting 2 to 3 hours or until cake is set in center. To serve, spoon hot cake from slow cooker, and top with scoops of ice cream.

Nutrition Facts



Properties

Glycemic Index:13.88, Glycemic Load:1.16, Inflammation Score:-4, Nutrition Score:8.1643478531876%

Nutrients (% of daily need)

Calories: 539.28kcal (26.96%), Fat: 29.37g (45.18%), Saturated Fat: 12.31g (76.94%), Carbohydrates: 68.57g (22.86%), Net Carbohydrates: 66.83g (24.3%), Sugar: 47.24g (52.49%), Cholesterol: 75.05mg (25.02%), Sodium: 639.19mg (27.79%), Alcohol: 0.56g (100%), Alcohol %: 0.4% (100%), Caffeine: 6.79mg (2.26%), Protein: 5.45g (10.9%), Phosphorus: 213.35mg (21.33%), Iron: 3.24mg (17.99%), Copper: 0.32mg (15.96%), Selenium: 10.7µg (15.29%), Vitamin E: 1.73mg (11.55%), Manganese: 0.23mg (11.5%), Calcium: 106.04mg (10.6%), Vitamin B2: 0.17mg (10%), Folate: 39.91µg (9.98%), Magnesium: 37.71mg (9.43%), Vitamin A: 450.75IU (9.02%), Potassium: 299.01mg (8.54%), Vitamin B1: 0.11mg (7.07%), Fiber: 1.74g (6.95%), Zinc: 0.77mg (5.15%), Vitamin B3: 0.95mg (4.73%), Vitamin B5: 0.32mg (3.18%), Vitamin K: 3.1µg (2.96%), Vitamin B12: 0.15µg (2.57%), Vitamin B6: 0.05mg (2.34%), Vitamin D: 0.24µg (1.58%)