



## Slow-Cooker Gooey Chocolate Pudding Cake

READY IN



130 min.

SERVINGS



8

CALORIES



536 kcal

DESSERT

### Ingredients

- 0.5 cup butter melted
- 2 eggs
- 1 box chocolate cake mix
- 1 box chocolate pudding instant (4-serving size)
- 1 container chocolate
- 1 tablespoon vanilla
- 8 servings whipped cream
- 1.5 cups water

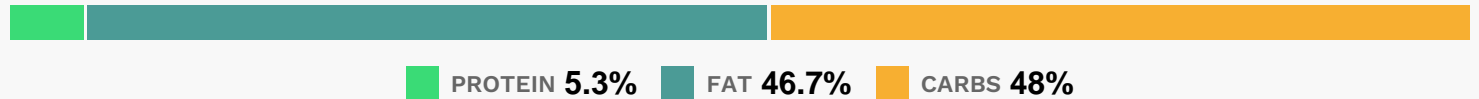
## Equipment

- 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:19.2, Glycemic Load:9.25, Inflammation Score:-5, Nutrition Score:9.6834781778895%

## Nutrients (% of daily need)

Calories: 535.87kcal (26.79%), Fat: 28.51g (43.86%), Saturated Fat: 14g (87.53%), Carbohydrates: 65.91g (21.97%), Net Carbohydrates: 63.72g (23.17%), Sugar: 43.14g (47.93%), Cholesterol: 100.46mg (33.49%), Sodium: 779.01mg (33.87%), Alcohol: 0.56g (100%), Alcohol %: 0.35% (100%), Caffeine: 6.86mg (2.29%), Protein: 7.28g (14.57%), Phosphorus: 249.21mg (24.92%), Vitamin B2: 0.31mg (18.14%), Calcium: 178.02mg (17.8%), Selenium: 11.71µg (16.72%), Iron: 2.84mg (15.81%), Copper: 0.29mg (14.53%), Vitamin A: 693.43IU (13.87%), Folate: 42.74µg (10.68%), Magnesium: 42.4mg (10.6%), Potassium: 359.21mg (10.26%), Manganese: 0.18mg (8.86%), Fiber: 2.2g (8.79%), Vitamin B1: 0.13mg (8.36%), Vitamin E: 1.25mg (8.34%), Zinc: 1.12mg (7.5%), Vitamin B5: 0.64mg (6.45%), Vitamin B12: 0.38µg (6.32%), Vitamin B3: 0.99mg (4.95%), Vitamin B6: 0.07mg (3.69%), Vitamin K: 3.46µg (3.3%), Vitamin D: 0.35µg (2.35%)