



## Slow-Cooker White Chocolate Raspberry and Cream Cake

 Popular

READY IN



135 min.

SERVINGS



6

CALORIES



668 kcal

DESSERT

### Ingredients

- ☐ 1 box cake mix white
- ☐ 1 box peach pie filling white instant (4-serving size)
- ☐ 0.5 cup butter melted
- ☐ 2 eggs whole
- ☐ 1 eggs separated
- ☐ 0.5 cup water
- ☐ 1.5 cups raspberries frozen

- ☐ 8 oz cream cheese softened
- ☐ 0.3 cup sugar

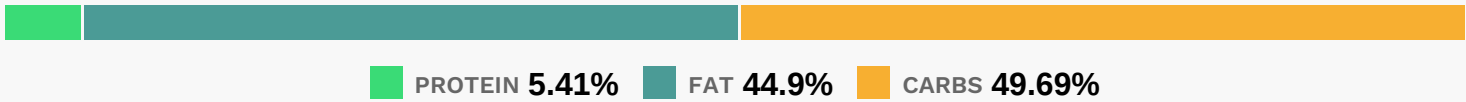
## Equipment

- ☐ bowl
- ☐ knife
- ☐ slow cooker

## Directions

- ☐ Spray 4 1/2-quart slow cooker with baking spray with flour.
- ☐ In large bowl, dump cake mix, removing and setting aside 1/2 cup of the dry mix.
- ☐ Add pudding mix, melted butter, 2 whole eggs, 1 egg yolk and water to cake mix in large bowl. Stir until well mixed.
- ☐ In small bowl, sprinkle 1/4 cup of the reserved cake mix over frozen raspberries. Stir to coat. Fold raspberries into cake mix mixture.
- ☐ Pour batter into slow cooker.
- ☐ In medium bowl, beat cream cheese, remaining 1/4 cup cake mix, the sugar, and 1 egg white. Use knife to fold cream cheese mixture into batter in slow cooker, leaving ribbons of cream cheese running through batter.
- ☐ Cover; cook on High heat setting 2 to 3 hours or until cake is set in center. Turn off slow cooker; remove cover. Cool completely before serving.

## Nutrition Facts



## Properties

Glycemic Index:28.85, Glycemic Load:6.81, Inflammation Score:-7, Nutrition Score:13.046521694764%

## Flavonoids

Cyanidin: 13.73mg, Cyanidin: 13.73mg, Cyanidin: 13.73mg, Cyanidin: 13.73mg Petunidin: 0.09mg, Petunidin: 0.09mg, Petunidin: 0.09mg, Petunidin: 0.09mg Delphinidin: 0.4mg, Delphinidin: 0.4mg, Delphinidin: 0.4mg, Delphinidin: 0.4mg Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg Pelargonidin: 0.29mg,

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Nutrients (% of daily need)

Calories: 667.78kcal (33.39%), Fat: 33.84g (52.06%), Saturated Fat: 19.73g (123.34%), Carbohydrates: 84.26g (28.09%), Net Carbohydrates: 81.36g (29.58%), Sugar: 47.44g (52.71%), Cholesterol: 160.69mg (53.56%), Sodium: 870.15mg (37.83%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 9.17g (18.34%), Phosphorus: 387.64mg (38.76%), Selenium: 17.71µg (25.31%), Calcium: 250.41mg (25.04%), Vitamin B2: 0.39mg (23.17%), Vitamin A: 1109.11IU (22.18%), Folate: 80.93µg (20.23%), Manganese: 0.39mg (19.42%), Vitamin B1: 0.22mg (14.34%), Vitamin E: 2.01mg (13.37%), Iron: 2.32mg (12.9%), Fiber: 2.9g (11.6%), Vitamin B3: 2.29mg (11.47%), Vitamin C: 7.86mg (9.53%), Vitamin B5: 0.93mg (9.26%), Zinc: 1.02mg (6.77%), Vitamin K: 6.85µg (6.53%), Copper: 0.12mg (6.16%), Magnesium: 22.7mg (5.67%), Potassium: 183.76mg (5.25%), Vitamin B12: 0.31µg (5.19%), Vitamin B6: 0.1mg (4.99%), Vitamin D: 0.44µg (2.93%)