



So-Easy Cherry-Fudge Cake

READY IN



16 min.

SERVINGS



15

CALORIES



361 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 18.3 oz devil's food cake mix
- ☐ 5 tablespoons butter
- ☐ 21 oz cherry pie filling canned
- ☐ 2 large eggs
- ☐ 0.3 cup milk
- ☐ 1 cup semisweet chocolate morsels
- ☐ 1 cup sugar

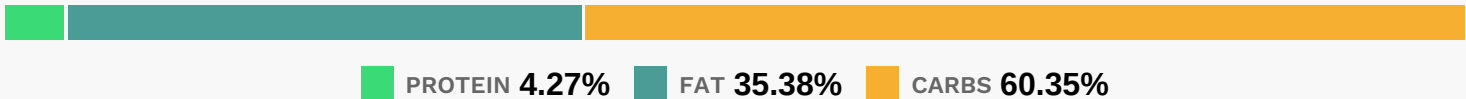
Equipment

- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ stand mixer

Directions

- ☐ Preheat oven to 350
- ☐ Beat first 4 ingredients at low speed with a heavy-duty electric stand mixer 20 seconds; increase speed to medium, and beat 1 minute.
- ☐ Pour batter into a greased and floured 13- x 9-inch pan.
- ☐ Bake at 350 for 27 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool cake in pan on a wire rack 10 minutes.
- ☐ Bring sugar, milk, and butter to a boil in a heavy 2-qt. saucepan over medium-high heat, stirring occasionally; boil 1 minute.
- ☐ Remove from heat; stir in chocolate morsels until melted and smooth. Quickly spread frosting over warm cake. Cool completely (about 1 hour).
- ☐ Note: For testing purposes only, we used Duncan Hines Moist Deluxe Devil's Food Cake
- ☐ Mix and Comstock Original Country Cherry Pie Filling or Topping.

Nutrition Facts



Properties

Glycemic Index:10.54, Glycemic Load:9.41, Inflammation Score:-3, Nutrition Score:6.5191304683685%

Nutrients (% of daily need)

Calories: 361.1kcal (18.05%), Fat: 14.64g (22.52%), Saturated Fat: 6.48g (40.53%), Carbohydrates: 56.2g (18.73%), Net Carbohydrates: 54.17g (19.7%), Sugar: 31.24g (34.72%), Cholesterol: 36.2mg (12.07%), Sodium: 334.59mg

(14.55%), Alcohol: 0.09g (100%), Alcohol %: 0.1% (100%), Caffeine: 14.11mg (4.7%), Protein: 3.97g (7.95%), Copper: 0.33mg (16.27%), Phosphorus: 150.09mg (15.01%), Iron: 2.53mg (14.06%), Manganese: 0.25mg (12.55%), Selenium: 7.72µg (11.03%), Magnesium: 41.69mg (10.42%), Fiber: 2.03g (8.1%), Calcium: 75.23mg (7.52%), Potassium: 242.65mg (6.93%), Folate: 26.25µg (6.56%), Vitamin B2: 0.11mg (6.46%), Vitamin B1: 0.08mg (5.22%), Vitamin A: 249.8IU (5%), Zinc: 0.73mg (4.85%), Vitamin E: 0.63mg (4.23%), Vitamin B3: 0.72mg (3.61%), Vitamin K: 2.54µg (2.42%), Vitamin B5: 0.24mg (2.36%), Vitamin B6: 0.05mg (2.35%), Vitamin B12: 0.12µg (1.97%), Vitamin C: 1.43mg (1.73%), Vitamin D: 0.19µg (1.29%)