



Triple-Chocolate Cherry Bars

READY IN



108 min.

SERVINGS



48

CALORIES



112 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 box chocolate cake mix
- 21 oz cherry pie filling canned
- 2 eggs beaten
- 1 cup semisweet chocolate chips miniature (12-oz size)
- 12 oz chocolate frosting

Equipment

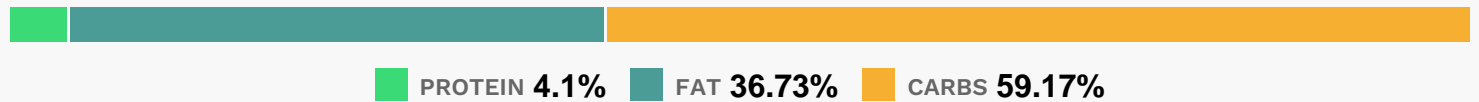
- bowl
- frying pan

- oven
- toothpicks
- spatula

Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Grease and flour 15x10x1-inch or 13x9-inch pan, or spray with baking spray with flour.
- In large bowl, gently mix dry cake mix, pie filling, eggs and chocolate chips with rubber spatula; break up any undissolved cake mix by pressing with spatula. Carefully spread in pan.
- Bake 15x10x1-inch pan 23 to 27 minutes, 13x9-inch pan 29 to 34 minutes, or until toothpick inserted in center comes out clean. Cool completely, about 1 hour. Frost with frosting. For bars, cut into 8 rows by 6 rows. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.1260869742736%

Nutrients (% of daily need)

Calories: 112.08kcal (5.6%), Fat: 4.72g (7.27%), Saturated Fat: 1.83g (11.44%), Carbohydrates: 17.12g (5.71%), Net Carbohydrates: 16.37g (5.95%), Sugar: 9.35g (10.39%), Cholesterol: 7.12mg (2.37%), Sodium: 92.55mg (4.02%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.37mg (1.79%), Protein: 1.19g (2.38%), Copper: 0.12mg (6.15%), Manganese: 0.11mg (5.33%), Iron: 0.88mg (4.88%), Phosphorus: 48.2mg (4.82%), Magnesium: 15.48mg (3.87%), Selenium: 2.2µg (3.14%), Fiber: 0.75g (2.99%), Potassium: 87.09mg (2.49%), Calcium: 19.51mg (1.95%), Folate: 7.01µg (1.75%), Vitamin E: 0.26mg (1.73%), Zinc: 0.25mg (1.69%), Vitamin B2: 0.03mg (1.67%), Vitamin B1: 0.02mg (1.44%), Vitamin B3: 0.21mg (1.06%)