

Chocolate-Butterscotch Lava Cake

*Best Slow Cooker Recipes
Pillsbury Classic Cookbook #370*

Servings: 12

*1 box dark chocolate cake mix
1 box (four servings) chocolate instant
pudding and pie filling mix
1 cup sour cream
1/3 cup butter or margarine, melted
1 teaspoon vanilla
3 1/4 cups milk
3 eggs
1 bag (8 ounce) toffee bits
1 box (four servings) butterscotch
instant pudding and pie filling mix
1 container (8 ounce) frozen whipped
topping, thawed*

Preparation Time: 15 minutes

Spray a five-quart oval slow cooker with cooking spray.

In a large bowl, beat the cake mix, chocolate pudding mix, sour cream, butter, vanilla, 1-1/4 cups of the milk and the eggs with an electric mixer on medium speed for 2 minutes, scraping the sides of the bowl as needed. Stir in one cup of the toffee bits. Pour the batter into the slow cooker.

In a two-quart saucepan, heat the remaining two cups of the milk over medium heat for 3 to 5 minutes, stirring frequently, until hot and bubbly. Remove from the heat. Sprinkle the butterscotch pudding mix over the batter in the slow cooker. Slowly pour the hot milk over the pudding.

Cover and cook on LOW heat setting for four hours and 30 minutes or until the edge of the cake is set at least two inches from the edge of the slow cooker but the center still jiggles slightly when moved.

Turn off the slow cooker. Let stand for 15 minutes

Garnish with whipped topping and the remaining toffee bits.

Start to Finish Time: 5 hours

Per Serving (excluding unknown items): 146 Calories; 13g Fat (76.8% calories from fat); 4g Protein; 4g Carbohydrate; 0g Dietary Fiber; 84mg Cholesterol; 112mg Sodium. Exchanges: 0 Lean Meat; 1/2 Non-Fat Milk; 2 1/2 Fat.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	146	Vitamin B6 (mg):	trace
% Calories from Fat:	76.8%	Vitamin B12 (mcg):	.5mcg
% Calories from Carbohydrates:	11.2%	Thiamin B1 (mg):	trace
% Calories from Protein:	12.0%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	13g	Folacin (mcg):	12mcg
Saturated Fat (g):	7g	Niacin (mg):	trace
Monounsaturated Fat (g):	4g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	1
Cholesterol (mg):	84mg	% Refuse:	0.0%
Carbohydrate (g):	4g	Food Exchanges	
Dietary Fiber (g):	0g	Grain (Starch):	0
Protein (g):	4g	Lean Meat:	0
Sodium (mg):	112mg	Vegetable:	0
Potassium (mg):	146mg	Fruit:	0
Calcium (mg):	109mg	Non-Fat Milk:	1/2
Iron (mg):	trace	Fat:	2 1/2
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	486IU		
Vitamin A (r.e.):	135 1/2RE		

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving	
Calories	146
	Calories from Fat: 112
% Daily Values*	
Total Fat	13g 19%
Saturated Fat	7g 37%
Cholesterol	84mg 28%
Sodium	112mg 5%
Total Carbohydrates	4g 1%
Dietary Fiber	0g 0%
Protein	4g
Vitamin A	10%
Vitamin C	1%
Calcium	11%
Iron	2%

* Percent Daily Values are based on a 2000 calorie diet.