

Chocolate Cake with Strawberries



Makes:

8 servings

Utensil:

Saladmaster Food Processor

9" Small Skillet with Cover

3.5 Qt. Double Walled Bowl

Rate Recipe:

Select rating Give Chocolate Cake with Strawberries 1/5

Give Chocolate Cake with Strawberries 2/5 Give Chocolate Cake

with Strawberries 3/5 Give Chocolate Cake with Strawberries 4/5

Give Chocolate Cake with Strawberries 5/5

Write a Review

¹?₂

box

chocolate cake mix

(226.8

g)

¹

celery stalk, shredded, use Cone #1

¹?₂

zucchini, shredded, use Cone #1

¹?₂

apple, shredded, use Cone #1

²

eggs

¹

Hershey's Special Dark chocolate bar

strawberries, sliced, use Cone #4

white chocolate shavings, use Cone #1 (optional garnish)

Directions:

1. Lightly coat the inside bottom of the skillet with cooking oil spray. Preheat pan on low heat.
2. Put cake mix into the Saladmaster stainless steel bowl.

Process celery, zucchini and apple using the #1 Shredder Cone with your Saladmaster Food Processor and add to the cake mix.

3. Add eggs and stir ingredients until well incorporated.
4. Pour batter into pan, cover and place pan on stovetop to cook over medium-low until the center rises. (approximately 20 - 25 minutes.) Cake is done when a knife inserted in center comes out clean.
5. Flip cake onto serving platter and place Hershey's chocolate bar on top of hot cake. Allow chocolate bar to melt, spreading chocolate evenly over cake.
6. Top with sliced strawberries. Garnish with white chocolate shavings, if desired.

Tips:

- Strawberries slice better when using the Saladmaster machine if frozen.
- Parchment paper may be used instead of non-stick cooking spray.
- Cooking time may vary depending on stove temperature.

Nutritional Information per Serving

Calories:

182

Total Fat:

7g

Saturated Fat:

2g

Cholesterol:

53mg

Sodium:

293mg

Total Carbs:

28g

Dietary Fiber:

2g

Sugar:

16g

Protein:

4g

Analysis calculated using 10 strawberries; does not include white chocolate garnish