



Grilled Goopy Chocolate-Cherry Cake

INGREDIENTS

3 Hy-Vee large eggs
1 (16.5-oz.) pkg. Hy-Vee
extra moist devil's food
deluxe cake mix
1 (21-oz.) can Hy-Vee
cherry pie filling or topping
1 ½ cups Hy-Vee powdered
sugar
3 tbsp Hy-Vee 2% reduced-
fat milk
1 tsp Hy-Vee vanilla extract
It's Your Churn black jack
cherry ice cream, for
serving

PREPARATION

- 1** Prepare a charcoal or gas grill for indirect grilling over medium-high heat (350°). Cut 4 (12x9-inch) sheets of heavy foil. Fold 1-inch up on each edge of foil; spray with nonstick spray and set aside.
- 2** Whisk together eggs and cake mix in a medium bowl. Fold in cherry pie filling. Divide and pour batter in center of each prepared foil sheet. Fold up long sides, leaving 3-inch opening on top; double-fold short sides to close packets.
- 3** Grill packets 1 hour 10 minutes to 1 hour 20 minutes or until a toothpick inserted near center comes out clean. Cool slightly.
- 4** Meanwhile, for icing, stir together powdered sugar, milk, and vanilla until smooth. Drizzle icing over top of each cake. Serve with ice cream, if desired.

NUTRITION FACTS

Calories: 900
Total Fat: 14g
Saturated Fat: 6g
Trans Fat: 0g
Cholesterol: 140mg

Sodium: 980mg
Carbohydrates: 178g
Fiber: 3g
Sugar: 127g
Protein: 11g