

Chocolate Cherry Cake

Unit: Small Skillet

1 - Sliver of cabbage shredded on #1 blade (1/16 of a medium head)

1 - Medium carrot shredded on #1 blade

1/2 - of a Devil's Food Cake

1 - Can of cherry pie filling

2 - Eggs or 4 egg whites

Combine all of the ingredients excluding the cherries in a bowl and stir thoroughly. The cake mix should be extremely thick like pudding. If it is too dry, continue mixing the cake and more water will release from the vegetables.

Pour 1/2 of the cherry pie filling into a cold unit and and place the cake mix on top of the cherries in the pan. Seal the lid and rotate the valve below the knob to open.

Place on medium heat until the just begins to have vapor escape (approx. 8 minutes). Reduce to low and continue cooking and check in 10 minutes to see if it is done on top and it should be. When the cake is done, cut around it with a butter knife and flip onto a plate. Finally, pour the remaining cherries onto the cake and serve!

Notes:

Sometimes you may get too much moisture in the cake when it is combined and the cake might not want to get done on top. If this happens, take a dry paper towel and dry the inside of the top of the lid and check in 5 minutes. Dry the top of the lid again if it isn't done and check in 5 more minutes. The moisture collects on the inside of the lid if it is too moist and it drips back down on top of the cake so drying it will get it done and next time, use fewer vegetables! :)