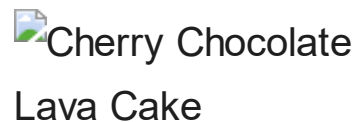


YIELD: 12 SERVINGS

# Cherry Chocolate Lava Cake

Cherry Chocolate  
Lava Cake

This Cherry Chocolate Lava Cake is perfect to make while camping.

**PREP TIME**

20 minutes

**COOK TIME**

50 minutes

**ADDITIONAL TIME**

10 minutes

**TOTAL TIME**

1 hour 20 minutes

## Ingredients

- cherry pie filling, 1 can
- chocolate cake mix, 1 box
- lemon-lime soda, 1 can
- chocolate chips, 1 bag

## Instructions

1.



Prepare the charcoal.

2. Line the dutch oven with a liner or spray with cooking oil.

3. Open the pie filling and dump it into the bottom of the dutch oven.
4. Layer the chocolate cake mix on top of the cherry filling.
5. Open the soda and slowly pour over the cake mix. It will foam, but shouldn't overflow if you go slowly.
6. Sprinkle the chocolate chips on top of the soda.



7. Put the lid on the dutch oven.
8. Place 16 charcoal on the lid of the oven.
9. Make a circle of 8 charcoal that will serve as the base heat for baking the cake.
10. Place the dutch oven over the circle and let the cake bake for approximately an hour. It might be more or less depending on the size of your dutch oven and the heat of the coals.
11. Remove the dutch oven from the coals and enjoy.

**Nutrition Information: YIELD: 12 SERVING SIZE: 1**

*Amount Per Serving:* CALORIES: 98 TOTAL FAT: 1g SATURATED FAT: 1g  
 TRANS FAT: 0g UNSATURATED FAT: 1g CHOLESTEROL: 0mg SODIUM: 31mg  
 CARBOHYDRATES: 22g FIBER: 1g SUGAR: 6g PROTEIN: 0g



## Did you make this recipe?

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**CUISINE:** American / **CATEGORY:** Dutch Oven

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