

### **Cherry Chocolate Surprise Cake**

1 chocolate cake mix; prepared as directed (usually requires oil and eggs)

1 egg

1 (20 oz.) can cherry pie filling

3 Tbs. sugar

1 (8 oz.) brick cream cheese

1 tsp. vanilla

Pour prepared cake batter into a greased 12" Dutch oven. Spoon cherry pie filling into clumps over cake batter. In a small mixing bowl cream together cream cheese, egg, sugar, and vanilla until smooth. Drop by tablespoons over top of cake. Place lid on oven. Bake using 8-10 briquettes bottom and 14-16 briquettes top for 1 hour or until top center of cake springs back when touched.

Serve warm with whip cream as topping.

Serves: 10-12