

## **HOT FUDGE SUNDAE CAKE**

**SOURCE: BETTY CROCKER SLOW COOKER TRICKS**

**Prep Time: 15 minutes**

### **INGREDIENTS:**

Cooking Spray  
1 C all-purpose flour  
1/2 C sugar  
2 TBS baking cocoa  
2 tsp baking powder  
1/2 tsp salt  
1/2 C milk  
2 TBS vegetable oil  
1 tsp vanilla  
1/2 C chopped nuts  
3/4 C packed brown sugar  
1/4 C baking cocoa  
1.5 C hot water  
Ice cream (optional)  
Maraschino cherries (optional)

### **DIRECTIONS:**

Spray inside of 2-3.5 qt slow cooker with cooking spray. Mix flour, sugar, 2 TBS cocoa, baking powder + salt in medium bowl – stir in milk, oil + vanilla till smooth – stir in nuts – spread batter evenly in bottom of slow cooker.

Mix brown sugar + 1/4 C cocoa in small bowl – stir in hot water till smooth – pour evenly over batter in cooker. Cover – cook on high 2 - 2 1/2 hours or till toothpick comes out clean. Turn off cooker – let cake stand uncovered 30-40 minutes to cool slightly before serving. Spoon warm cake into dessert dishes and spoon sauce over cake. For a special treat, top cake with ice cream + a maraschino cherry.

Yield: 6 servings