

SLOW COOKER HOT FUDGE CAKE

Fix It & Forget It Lightly

The Cooks Next Door

1 $\frac{3}{4}$ c. brown sugar, divided
1 c. flour
3 Tb. plus $\frac{1}{4}$ c. cocoa powder, divided
1 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ c. milk
2 Tb. butter, melted
 $\frac{1}{2}$ tsp. vanilla
1 $\frac{3}{4}$ c. boiling water

In a mixing bowl, mix together 1 c. brown sugar, flour, 3 Tb. cocoa powder, baking powder, & salt

Stir in milk, butter, and vanilla.

Pour into slow cooker sprayed with non-stick spray.

In a separate bowl, combine $\frac{3}{4}$ c. brown sugar and $\frac{1}{4}$ c. cocoa powder. Sprinkle over batter in the slow cooker. Do not stir.

Pour boiling water over mixture. Do not stir.

Cover. Cook on high 1 $\frac{1}{2}$ - 1 $\frac{3}{4}$ hours, or until toothpick inserted into cake comes out clean.