



10 EASY CROCKPOT DESSERTS

APPLE BROWN BETTY

3 lbs. cooking apples
10 slices of bread, cubed (about 4 cups)
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/8 teaspoon salt
3/4 cup brown sugar
1/2 cup butter or margarine, melted

Wash apples, peel, core, cut into eighths; place in bottom of slow cooker.

Combine bread cubes, cinnamon, nutmeg, salt, sugar, butter; toss together.

Place on top of apples. Cover.

Cook on low setting 2 to 4 hours.

Makes 6 to 8 servings.

APPLE BUTTER

This can be made in a slow cooker/Crock Pot or oven at 325 degrees for 3-4 hours.

4 quarts unsweetened applesauce
7 cup granulated sugar
1-1/3 cup brown sugar
5-1/3 Tablespoons cider vinegar
5-1/3 Tablespoons lemon juice
2 teaspoon cinnamon
2 teaspoon allspice
1 teaspoon ground cloves

Combine all ingredients in a slow cooker/Crock Pot or roasting pan. Cover and cook 3 hours, stirring occasionally.

Remove lid and continue cooking until excess liquid cooks away (turn to low as necessary) Slow Cooker 5-8 hours, oven 3-5 hours,

Seal mixture in hot jars and process in a hot water bath for 10 minutes.

Makes approximately 8-10 pints

APPLE-COCONUT CRISP

4 large Granny Smith apples, peeled & coarsely sliced (about 4 cups)
1/2 cup sweetened flaked coconut
1 tablespoon flour
1/3 cup brown sugar
1/2 cup butterscotch or caramel ice cream topping (fat-free is fine)
1/2 teaspoon cinnamon
1/3 cup flour
1/2 cup quick rolled oats
2 tablespoons butter or margarine

In a casserole 1 1/2-quart baking dish that fits in the slow cooker/Crock Pot, combine apples with coconut, 1 tablespoon flour, 1/3 cup brown sugar, and cinnamon.

Drizzle with the ice cream topping. Combine remaining ingredients in a small bowl with a fork or pastry cutter and sprinkle over apple mixture.

Cover and cook on high for 2 1/2 to 3 hours, until apples are tender. Serve warm with vanilla ice cream or whipped topping.

APPLE CRANBERRY COMPOTE

6 cooking apples, peeled, slice
1 cup fresh cranberries
1 cup sugar
1/2 teaspoons grated orange peel
1/2 cups water
1/4 cups port wine
low fat sour cream or whipped topping

Arrange apple slices and cranberries in slow cooker/Crock Pot. Sprinkle sugar over fruit. Add orange peel, water and wine. Stir to mix ingredients. Cover, cook on low 4-6 hours, until apples are tender.

Serve warm fruits with the juices, topped with a dab of sour cream.

Serves 6.

CHERRY COBBLER

1 16 oz can cherry pie filling, light
1 package cake mix for 1 layer cake, or sweet muffin mix
1 egg
3 tablespoons evaporated milk
1/2 teaspoon cinnamon
1/2 cup chopped nuts, optional

Put pie filling in lightly buttered 3 1/2-quart Crock Pot and cook on high for 30 minutes.

Mix together the remaining ingredients and spoon onto the hot pie filling.

Cover and cook for 2 to 3 hours on low. You may also use a lightly greased soufflé dish in a larger Crock Pot.

6 servings.

APPLE CRANBERRY CRISP

3 apples (any type apple but I prefer Gala)
1 cup cranberries
3/4 cup brown sugar
1/3 cup rolled oats (quick cooking)
1/4 tsp. salt
1 teaspoon cinnamon
1/3 cup butter, softened

Peel, core and slice apples. Place apple slices and cranberries in slow cooker/Crock Pot.

Mix remaining ingredients in separate bowl and sprinkle over top of apple and cranberries.

Place 4 or 5 paper towels over the top of the Crock Pot, place an object (I use a wooden spoon) across the top of the Crockpot and set lid on top. This allows the steam to escape.

Turn Crock Pot on high and cook for about 2 hours.

Serves 4.

CHERRY CRISP

1 can (21 oz) cherry pie filling
2/3 cup brown sugar
1/2 cup quick-cooking oats
1/2 cup flour
1 teaspoon brown sugar
1/3 cup butter, softened

Lightly butter a 3 1/2-quart slow cooker/Crock Pot.

Place cherry pie filling in the slow cooker/Crock Pot. Combine dry ingredients and mix well; cut in butter with a pastry cutter or fork.

Sprinkle crumbs over the cherry pie filling.

Cook for 5 hours on low.

APPLE DATE PUDDING

4-5 apples, peeled, cored and diced
3/4 cup sugar, or less, to taste
1/2 cup chopped dates
1/2 cup toasted, chopped pecans
2 tablespoons flour
1 teaspoon baking powder
1/8 teaspoon salt
1/4 teaspoon nutmeg
2 Tablespoons melted butter
1 egg, beaten

In the slow cooker place apples, sugar, dates and pecans; stir.

In a separate bowl, mix together flour, baking powder, salt and nutmeg and stir into apple mixture. Drizzle melted butter over batter and stir. Stir in egg.

Set cooker on low and cook for 3 to 4 hours. Serve warm.

NOTE: If crispier nuts are desired, add toasted pecans at the end of cooking period.

APPLE-NUT CHEESECAKE

Crust:

1 cup (scant) graham cracker crumbs
1/2 teaspoon cinnamon
2 tablespoons sugar
3 tablespoons butter, melted
1/4 cup finely chopped pecans or walnuts

Filling:

16 ounces cream cheese
1/4 cup brown sugar
1/2 cup granulated white sugar
2 large eggs
3 tablespoons heavy whipping cream
1 tablespoon cornstarch
1 teaspoon vanilla

Topping:

1 large apple, thinly sliced (about 1 1/2 cups)
1 teaspoon cinnamon
1/4 cup sugar
1 tablespoon finely chopped pecans or walnuts

Combine crust ingredients; pat into a 7-inch springform pan.

Beat sugars into cream cheese until smooth and creamy. Beat in eggs, whipping cream, cornstarch, and vanilla. Beat for about 3 minutes on medium speed of a hand-held electric mixer. Pour mixture into the prepared crust.

Combine apple slices with sugar, cinnamon and nuts; place topping evenly over the top of cheesecake. Place the cheesecake on a rack (or "ring" of aluminum foil to keep it off the bottom of the pot) in the Crock Pot. Cover and cook on high for 2 1/2 to 3 hours.

Let stand in the covered pot (after turning it off) for about 1 to 2 hours, until cool enough to handle. Cool thoroughly before removing pan sides. Chill before serving; store leftovers in the refrigerator.

APPLE PIE COFFEE CAKE

Apple Mixture:

1 can (20 oz) apple pie filling, apple slices broken up somewhat
1/2 teaspoon cinnamon
3 tablespoons brown sugar

Cake Batter:

2 small yellow cake mixes (Jiffy - 9-ounce each)
2 eggs, beaten
1/2 cup sour cream (light)
3 tablespoons softened butter or margarine
1/2 cup evaporated milk
1/2 teaspoon cinnamon
1 teaspoon butter or margarine for greasing slow cooker/Crock Pot

Combine ingredients for apple mixture in a small bowl. Combine batter ingredients; mix well.

Generously butter the sides and bottom of a 3 1/2 quart slow cooker/Crock Pot.

Spread about half the apple mixture in the bottom of the pot. Spoon 1/2 the batter over the apple mixture. Spoon the remaining apple mixture over the batter, then cover with remaining batter. Cover and cook on high for 2 to 2 1/2 hours. Turn heat off, leave cover ajar slightly, and cool for about 15 minutes.

Invert on a plate, retrieving any apples left in the bottom of the pot and placing on top of the cake. Makes a cake about 7 inches in diameter and 3 1/2-inches high.