

# Crock-Pot Chocolate Caramel Fudge Cake

Recipe By *Brynie Greisman*



Cooking and Prep:  2  
h 15 m

Serves:  8

Contains:    

**Preference:** Parve

**Difficulty:** Easy

**Diet:** Vegetarian, Vegan,  
Pescetarian

**Source:** Family Table by  
Mishpacha Magazine

Slow cookers are not only for soups, sides, and mains. They can also be used for desserts! In this recipe, I used three different types of chocolate to give it that real chocolatey, fudgy flavor. I added in some caramel chips to make it even more decadent. I love the freedom of putting up my dessert and being able to run out to do errands without worrying that it's going to burn or flop. If you'll be out for a longer period of time, set your slow cooker on a timer.

## Ingredients (14)

### Chocolate Caramel Fudge Cake

- 1 cup flour (whole-wheat pastry is fine)
- 1/4 cup and 1/3 cup sugar, divided
- 1/4 teaspoon salt
- 4 tablespoons cocoa powder, divided
- 1 and 1/2 teaspoons baking powder

- 1 teaspoon hot chocolate powder
  - 1/2 cup and 1 tablespoon **Gefen Soy Milk** (regular or vanilla)
  - 2 tablespoons oil
  - 2 teaspoons **Gefen Vanilla Extract**
  - 1/3 cup caramel chips
  - 1/3 cup **Glicks Chocolate Chips**
  - 1 and 1/2 cups boiling water
  - vanilla ice cream and/or whipped cream, for serving
  - caramel topping and chopped Viennese crunch or candied pecans, for garnish
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## Start Cooking

### Prepare the Cake

1. Spray the inside of your slow cooker with cooking spray and turn on high. Whisk together the flour, a quarter cup sugar, salt, two tablespoons cocoa powder, and baking powder in a large bowl.
2. In a separate bowl, dissolve the hot cocoa powder in the soy milk. Pour over the dry ingredients. Add oil and vanilla. Mix together. (Mixture will be thick.) Stir in chips.
3. Spread the batter in an even layer in the slow cooker. Sprinkle the remaining sugar and cocoa powder over the batter. Pour boiling water over all.
4. Cover and cook on high for two hours, or low for approximately four hours. (For a more pudding-like texture, cook for one hour and 30–45 minutes on high, or three hours on low.) Let cool slightly before serving.
5. Serve warm topped with vanilla ice cream and/or whipped cream. Drizzle with caramel topping and chopped Viennese crunch or candied pecans if desired.

#### Note:

This dessert can be frozen, but warming up more than once will cause it to dry out.

#### Tip:

You can vary flavor by using chips of your choice, i.e., butterscotch, vanilla, mocha, peanut butter, mint.

## **Credits**

Photography: Hudi Greenberger

Styling: Janine Kalesis