



Slow cooker chocolate lava cake

2 cups brown sugar

2 cups plain flour

6 Tbsp. unsweetened cocoa powder

4 tsp. baking powder

1 tsp. salt

1 cup milk

4 Tbsp. butter, melted

1 tsp. vanilla extract

For the fudge topping:

1 & 1/2 cups brown sugar

1/2 cup unsweetened cocoa powder

3 cups boiling water

Lightly grease your slow cooker insert with butter. To make the cake, mix together the sugar, flour, cocoa, baking powder and salt in a large bowl. Now stir in the milk, melted butter and vanilla until well combined. The batter might seem quite thick, but that's ok. Add a tiny bit more milk if the batter is too thick to mix though. Spread the batter over the bottom of your slow cooker.

For the fudge topping, mix together the brown sugar and cocoa. Sprinkle this over the cake batter.

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Now pour the boiling water over the top - I poured it onto the back of a spoon so I didn't make divots in the batter with the hot water. Do not stir! The water should be sitting on top of the batter. Put the lid on and cook on high for 1 hour, then turn heat to low and cook for a further 2-2.5 hours (see note). Turn off the heat, remove the lid and let sit for 20-30 mins. Once the cake has cooled a little, serve warm with ice cream, cream or both.

Recipe source : life-as-a-lofthouse.blogspot.com.au

Notes:

> My cooking time varied from the original recipe which said cook on high for 2-2.5 hours. My slow cooker seemed to be cooking the edges too quickly, so I turned it down to low after the first hour. Your slow cooker may be different again, so adjust the cooking time accordingly. Don't forget that it is a self-saucing recipe, so the batter will remain moist when skewered. There is no egg in this recipe, so don't be afraid of a little gooeyness.