

Slow Cooker Pumpkin Pudding Cake

FROM THE KITCHEN OF
DEBBIE MACOMBER

This tender Pumpkin Pudding Cake is foolproof in the slow cooker and frees up your oven. Serve it with ice cream and drizzle it with the gooey sauce it makes itself. Now that's a perfect way to celebrate fall!

Serves 6-8



Ingredients

1 2/3 cups all-purpose flour
1 cup brown sugar
1 ½ teaspoons baking powder
2 teaspoons pumpkin pie spice
½ teaspoon cinnamon
¼ teaspoon kosher salt
2/3 cup canned pumpkin puree
½ cup milk
4 tablespoons unsalted butter, melted
20-25 whole pecans
1 1/3 cups water
¾ cup brown sugar
1/8 teaspoon kosher salt

Directions

In a large bowl, whisk together the flour, brown sugar, baking powder, pumpkin pie spices, cinnamon, and ¼ teaspoon salt. In a separate bowl, mix together the pumpkin, milk and butter. Stir the wet ingredients into the dry ingredients; mix just until combined. Spread into the bottom of a 4-quart slow cooker. Press the pecans into the top of the batter.

In a small saucepan over medium-high heat, heat water, brown sugar and 1/8 teaspoon salt until sugar is melted. Slowly pour over the batter.

Cook on LOW for 2 hours, until cake is done.

Scoop into bowls and serve with ice cream. Spoon sauce from the bottom of the slow cooker on top.