

THE EASY DINNER CROCK POT COOKBOOK

(because life isn't always easy)



Dear Cooks currently without a kitchen and Cooks in a hurry,

Hurricane Harvey has left it's mark on all of our hearts. There are those of you whose kitchens and homes Harvey has left its mark on too. This cookbook has been written for you. These pages are filled with easy dinners that simply require a crock pot, an electrical plug outlet, and a few ingredients. These pages are also full of love for you; full of hope that God is writing something new and beautiful in your life (and in your home) in the midst of this difficult struggle. May God's grace overwhelm you more than any storm could. May you be inspired in the kitchen and encouraged in heart.

Be reminded in your own battle of the time Moses had to keep his staff held up in the air to win the war at hand.

Moses' arms soon became so tired he could no longer hold them up. So Aaron and Hur found a stone for him to sit on. Then they stood on each side of Moses, holding up his hands. So his hands held steady until sunset. Exodus 17:12

As your friends we may not be right beside you arm in arm, but we're heartily raising our wooden spoons to cheer you on and hold you up.

And this hope will not lead to disappointment. For we know how dearly God loves us, because he has given us the Holy Spirit to fill our hearts with love.

Romans 5:5

Disclaimer: Being that this cookbook was put together in a timely fashion, there may be grammar errors and spelling errors giving you to opportunity to extend *reading grace*. The names mentioned under each recipe are the names of those who submitted the recipes rather than those who created them. Apologies for not being able to give deserved credit to the culinary masters who came up with these easy, tasty ideas; you have our heartfelt gratitude nonetheless.

Go on now..

Taste and see that the LORD is good...

Psalm 34:8

MAIN DISHES

Pork Recipes

CROCK POT PORK ROAST

2 or 3lb Pork Roast
1 box Onion soup mix
1 onion-chopped
2 cans of cream of mushroom
6 small red potatoes- chopped
Carrots(however many you like)
Seasoning of your choice (I use salt, pepper, and Tony's) Season to your liking.

Place pork roast in center of crock pot. Add potatoes and carrots around roast. Fill up crock pot with water then add onion soup mix, seasoning, and onion. Stir until mixed. Cook for 10 hours on high. It will be more tender the longer you cook it. Once finished, take roast, potatoes, and carrots out. Add both cans of the cream of mushroom to the juice in the crock. Stir and cook on high until completely mixed and there are no more chunks of cream of mushroom. Serve with rice and enjoy!

Brandi Curtis

PORK CHOPS

Layer pork chops in pot. Add 2 cans cream of mushroom, one can water. You can also add a vegetable, I like corn. Put in crockpot, cook on high, (for several hours) or low all day.

Kathy Mills

For God so loved the world that he gave his one and only Son, that whoever believes in him shall not perish but have eternal life.

John 3:16

PULLED PORK

2 small boneless tenderloins
Chopped onion
Celery
Bell pepper

Cook on low for 6 to 8 hours. Drain any grease you may have. Add Baby Ray's BBQ sauce, let cook a little. Shred and put on buns.

Janis Prokraka

I can do all things through Christ who strengthens me. Philippians 4:13

PORK CHOPS AND GRAVY

1 lb pork chops (chicken works well too)
1 can cream of mushroom soup
1 packet of ranch seasoning
Put the pork chops in the crockpot. Mix the soup and ranch together and pour over the pork chops. Cook on low for 6-8 hours or on high for 4.

Amanda Graham

BETTY CROCKER SLOW COOKER RIBS

3 1/2 pounds pork loin back ribs
1/4 cup packed brown sugar
1 teaspoon salt
1 1/2 teaspoon pepper
3 tablespoons liquid smoke
2 garlic cloves chopped
1 medium onion, sliced
1/2 cup cola
1 1/2 cups barbecue sauce

1. Spray inside of 4- to 5—quart slow cooker with cooking spray.
2. Remove inner skin from ribs. Mix brown sugar, salt pepper, liquid smoke and garlic; rub mixture into ribs. Cut ribs into 4-inch pieces. Layer ribs and onion in slow cooker. Pour cola over ribs.
3. Cover and cook on low heat setting for 8 to 9 hours or until tender. Remove ribs from slow cooker. Drain and discard liquid.
4. Pour barbecue sauce into shallow bowl. Dip ribs into sauce. Place ribs in slow cooker Pour any remaining sauce over ribs. Cover and cook on low heat setting 1 hour.

Gaye Fowler

Finally, my brethren, be strong in the Lord and in the power of His might. Ephesians 6:10

Beef Recipes

MISSISSIPPI POT ROAST

1 3-4 pound chuck roast
1 packet ranch dressing mix
1 packet au jus gravy mix
¼ cup butter
4-5 pepperoncini peppers

Place roast in cooker. Sprinkle mixes on top. Place peppers and butter on top.

Cook over low heat for 8 hours.

Sara Fontenot and Maxine Gibson

BEEF TIPS

Small pack of stew meat
Some seasoning as you like
1 can of mushroom soup
1 can beef broth
Cook high 5-6 hours. Mix with rice or noodles for good food.

Jane Crain

BEEF 'N' BEAN TORTA

1 pound ground beef
1 small onion, chopped
1 can (15 ounces) pinto or black beans, rinsed and drained
1 can (10 ounces) diced tomatoes and green chilies, undrained
1 can (2-1/4 ounces) sliced ripe olives, drained
1-1/2 teaspoons chili powder
1/2 teaspoon salt
1/8 teaspoon pepper
3 drops hot pepper sauce
4 flour tortillas (8 inches)
1 cup shredded cheddar cheese
Minced fresh cilantro, optional
Can top with lettuce, sour cream and cheese

DIRECTIONS

In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in the beans, tomatoes, olives, chili powder, salt, pepper and hot pepper sauce.

Spray cooker or use liner. Spoon about 1-2/3 cups into prepared slow cooker; top with one tortilla and 1/4 cup cheese. Repeat layers three times.

Cover and cook on low for 4-5 hours or until heated through. Using foil strips as handles, remove the tortilla stack to a platter. Sprinkle with cilantro. Serve with salsa, sour cream, lettuce and tomatoes if desired. Yield: 4 servings.

MEATBALL SUBS

Throw frozen meatballs in the pot with shredded Parmesan cheese and spaghetti sauce. Serve as meatball subs. Add more parmesan cheese and your favorite toppings (green peppers, onions, etc.) to a sub roll. Don't forget the crock pot liners for easy cleanup.

Carol Steeves

I can do all things through Christ who gives me strength. Philippians 4:13

CROCK POT BEEF ENCHILADAS

1 box (25 count) frozen beef corn taquitos
1 can cream of mushroom
1 can red or green (I like red, my husband likes green) enchilada sauce
1 can rotel
1 (4 oz) can diced green chiles
1 Cup sour cream
2 Cups shredded "mexican blend" cheese
Season with Julio's seasoning

Place taquitos as evenly as possible in bottom of slow cooker. Will be 2 layers of them. Mix other ingredients and pour over taquitos. Cover and cook on LOW for 3 hours.

Renee Lindsey

Chicken Recipes

JAMBALAYA

- 1 pound skinless, boneless chicken breast halves - cut into 1 inch cubes
- 1 pound andouille sausage, sliced
- 1 (28 ounce) can diced tomatoes with juice 1 large onion, chopped
- 1 large green bell pepper, chopped
- 1 cup chopped celery
- 1 cup chicken broth
- 2 teaspoons dried oregano
- 2 teaspoons dried parsley
- 2 teaspoons Cajun seasoning
- 1 teaspoon cayenne pepper
- 1/2 teaspoon dried thyme
- 1 pound frozen cooked shrimp without tails

Directions:

Prep 20 minutes. Cook 8 hours.

In a slow cooker, mix the chicken, sausage, tomatoes with juice, onion, green bell pepper, celery, and broth. Season with oregano, parsley, Cajun seasoning, cayenne pepper, and thyme. Cover, and cook 7 to 8 hours on low, or 3 to 4 hours on high. Stir in the shrimp during the last 30 minutes of cook time. Serve over your favorite rice.

Irleen Guidry

CHICKEN FETTUCCINE ALFREDO

1 ½ pounds chicken breasts cut into strips
2 packages cremini mushrooms
½ tsp. Salt
½ tsp. Pepper
¼ tsp garlic powder
2 -8 oz packages cream cheese, cut into cubes
2 sticks butter, cut into pieces
1 ½ cups grated Parmesan cheese (plus additional for serving)
1 ½ cups whole milk
1 box fettuccine noodles (If you don't have access to your stove, Barilla sells pre cooked pasta.)

Spray cooker (or use crockpot liner). Add chicken in single layer. Distribute mushrooms on top. Sprinkle salt, pepper and garlic salt on top.

In saucepan stir together cream cheese, butter, and milk over medium heat. Whisk until heated and smooth. Pour over chicken and mushrooms and cook on low 4 to 5 hours. Add cooked fettuccine noodles, toss gently with sauce and serve with extra Parmesan.

Susan Jones

BARBECUE CHICKEN WITH CORN ON THE COB

2 lbs. boneless, skinless chicken breasts
1 bottle barbecue sauce
1 (6 mini-ear) package frozen corn on the cob

Spray pot with cooking spray. Place chicken in the cooker. Pour sauce on top. Wrap the corn ears in foil and place on top. Cover and cook for 7 to 8 hours.

Lisa Smith

GARLIC CHICKEN

6 boneless chicken breasts
1 tsp salt
2 tsp paprika
2 tsp pepper
10 cloves garlic, unpeeled

Mix seasonings. Rub over chicken in pot. Cover chicken with garlic. Cook on low for 6 hours.

Marsha Fults

Therefore, if anyone is in Christ, the new creation has come: The old has gone, the new is here! 2 Corinthians 5:17

CHICKEN TACOS

- 3-4 chicken breasts
- 1 packet low sodium taco seasoning (I chose mild)
- 1 packet Ranch seasoning mix
- 2 cups low sodium and fat free chicken broth
- shredded lettuce
- pico de gallo or salsa
- light or fat free sour cream
- taco shells

Directions:

1. Put chicken, taco seasoning, ranch seasoning, and chicken broth in Crock Pot.
2. Cook on low for 4-6 hours
3. Shred chicken with fork and let it soak up the broth.

Serve in taco shells topped with lettuce, tomato/salsa, and sour cream.

I make these all the time and my girls love them! I'm makes a bunch too so there are leftovers.

Melody Coons

- 1 *God is our refuge and strength,
an ever-present help in trouble.*
- 2 *Therefore we will not fear, though the earth give way
and the mountains fall into the heart of the sea,*
- 3 *though its waters roar and foam
and the mountains quake with their surging.*

Psalm 46:1-3

SALSA CHICKEN TACOS

3-5 chicken breasts
1 packet of taco seasoning
1 jar of favorite salsa
Cilantro

Put chicken in bottom of crockpot.

Sprinkle packet of taco seasoning on top of chicken.

Pour can of salsa over it.

Cook on low for 6 hours

Sprinkle in cilantro. I put mine in corn tortillas, but it's really good with flour tortillas too.

Jessica Marcantel and Jaime Glenn

Though the fig tree does not bud and there are no grapes on the vines, though the olive crop fails and the fields produce no food, though there are no sheep in the pen and no cattle in the stalls, yet I will rejoice in the Lord, I will be joyful in God my Savior.

Habakkuk 3:17-18

CHICKEN TACOS

My recipe:

A few chicken breasts
Half a cup of water
One or two chicken bouillon cubes
Tony Chachere's original creole seasoning

Put it in a crock pot and cover the chicken breast with Tony Chachere's original creole seasoning. Cook it on medium setting for 6-8 hours or high setting 4-5 hours. Use a hand mixer to shred the meat. Makes good chicken soft tacos.

Tarja Fowler

Therefore I tell you, do not worry about your life, what you will eat or drink; or about your body, what you will wear. Is not life more than food, and the body more than clothes? Look at the birds of the air; they do not sow or reap or store away in barns, and yet your heavenly Father feeds them. Are you not much more valuable than they? Can any one of you by worrying add a single hour to your life?

Matthew 6:25-27

MEXICAN CHICKEN

1 package boneless skinless chicken breast (I use the thin sliced)
2 cups of corn (frozen or canned)
1 can of black beans drained
1 cup of salsa
2 cans cream of mushroom soup
1 can red enchilada sauce
1 TB cumin
1 TB chopped garlic

Put the chicken in the bottom of a crock pot. Pour everything else on top. Cook on low for 8 hrs or on high for 4. After its done cooking shred the chicken(you can take it out and put it in a food processor but I just leave it in the crockpot and shred it with 2 forks). Use whatever toppings you want.

Jandy Brentlinger

KING RANCH CASSEROLE

Bag of ranch style Doritos
2 cans rotel
2 large cans chicken (don't drain the juice)
1 can cream of mushroom
1 can cream of chicken
2 cans of chicken broth

I usually sprinkle some Julio's seasoning on top. (I use it in everything!)

Mix everything in the crockpot except the Doritos.

Cook on low 3 hours, then mix in Doritos and cover with Mexican shredded cheese. Cook for 45 min on high or until cheese starts to turn golden brown.

Renee Lindsey

CHICKEN STUFFING

4 chicken breast
1 box stove top stuffing
¼ cup chicken broth
1 can cream of chicken soup

Grease cooker. Place chicken breast in cooker. Place stuffing on top of chicken.

Lastly, mix together 1 small container sour cream , chicken broth and 1 can cream of chicken and spread on top. Cook for 4-5 hours.

Renee Lindsey

RICE AND CHICKEN CASSEROLE

1 cup long grain rice
1 can Cheddar cheese soup
1 can cream of chicken soup
1/4 cup chicken broth
3 chicken breasts
1/2 cup milk
1/4 cup butter sliced
1/2 cup onion chopped
salt and pepper to taste
1 cup shredded Cheddar cheese

Place the chicken on the bottom of the cooker. Mix all other ingredients and place on top. Cook on low for 7-8 hours.*I also add some frozen broccoli sometimes

Renee Lindsey

CHICKEN GRAVY OVER RICE

2 packets dry chicken gravy mix
1 can cream of chicken soup
2 cups water
1 lb. chicken breasts
garlic powder, salt & black pepper
1/2 cup sour cream

Cook 6 hours. Serve over rice - I use my steamer to cook the rice.

Renee Lindsey

*The righteous cry out, and the Lord hears them;
he delivers them from all their troubles. The Lord is close to the brokenhearted and saves those
who are crushed in spirit.*

Psalm 34:17-18

SLOW COOKER CHICKEN ENCHILADA CASSEROLE

1.5 lbs boneless skinless raw chicken breasts
1 28 oz can red enchilada sauce (El Pato brand)

10 corn tortillas
3 cups grated cheddar cheese (divided)
1 3.8 oz can black olives (divided)

1. Put the chicken breasts and the enchilada sauce in your slow cooker.
2. Cook on HIGH for 4 hours or LOW for 8 hours.
3. Shred the chicken with 2 forks right in the slow cooker.
4. Cut the tortillas into strips, add to chicken and sauce.
5. Stir.
6. Add 1 cup of cheese and half the olives into the sauce and chicken mixture.
7. Stir again.
8. Flatten the mixture slightly.
9. Add the rest of the cheese and the olives on top.
10. Cook on low for about 40 - 60 minutes longer.
11. Top with sour cream (optional)

Krysten Harvey

5 INGREDIENT CHICKEN

Here's what you'll need:

- 4-6 red potatoes, washed and cut into wedges
- 1 pound fresh or frozen green beans
- 1 small can sliced mushrooms (optional)
- 1 packet Italian seasoning
- 1 packet chicken gravy
- 1 cup water
- 2 tablespoons butter, melted (optional)
- Salt and pepper to taste

Instructions

1. Spray, butter or oil your crockpot insert.
2. Combine the water, melted butter and seasoning packets. Set aside.
3. Layer chicken, potatoes, green beans and then the mushrooms.
4. Pour liquid mixture over the top.
5. Cover and cook on low for 6 to 7 hours.
6. Add salt and pepper to taste and serve.
- 7.

Amy Rutty

CROCK POT CHICKEN

2 1/2 pounds frozen chicken breasts

1 can cranberry sauce

BBQ sauce

2 TB garlic

Place chicken in the crock pot & add 1 can cranberry sauce, 1 cup bbq sauce, & 2 Tbsp of chopped garlic. Cover & cook for approx 4 hrs on high or a little longer on low. Very good!

Margie Flory

SIDE DISHES

PARMESAN POTATO WEDGES

2 cups red potatoes, cut in ½ inch wedges
¼ cup chopped yellow onion
1 ½ tsp dried oregano
½ tsp salt
¼ tsp pepper
2 TB butter cut into ⅛ inch pieces
¼ cup grated parmesan cheese

Layer potatoes, onion, oregano, salt pepper and butter in crock pot. Cover. Cook high for 4 hours. Sprinkle with cheese upon serving.

Sarah Phillips

AU GRATIN POTATOES

4 large potatoes sliced
salt and pepper
4 tablespoons butter
1/2 cup milk
1pkg cream cheese
1 C shredded cheese

Renee Lindsey

MACARONI AND CHEESE

Cube 16 ounces of Colby cheese and 16 ounces of Monterey Jack. Also, cube 16 ounces of Velveeta cheese - which helps give it its creaminess.

In a lightly greased crockpot, layer cooked elbow macaroni, butter, cubed Monterey Jack and Colby cheeses, Velveeta, and salt and pepper.

Repeat and top with macaroni.

Once macaroni and cheeses are layered, top with 16 ounces of milk. (I used whole once and 2% another time. Worked great with either.)

Cook on low for 4 hours, stirring once mid-way.

Lauren Van Arsdale

CORN CASSEROLE

2 cans cream style corn
2 cans whole sweet corn, drained
2 (8.5 oz) boxes Corn Muffin Mix
8 oz (1 cup) sour cream
1 cup shredded cheddar cheese
1 stick butter (1/2 cup) melted
Crockpot 2.5 hours on high

Renee Lindsey

CORN ON THE COB WITH GARLIC HERB BUTTER

1/2 cup unsalted butter softened
3 to 4 garlic cloves, minced
2 TB fresh parsley
4 to 5 ears corn, husked
Salt and pepper to taste

Mix butter, garlic and parsley.

Place each ear of corn on foil and spread with butter mixture and salt and pepper. Tightly seal and place in pot. Add water to pot, covering a 1/4 of the corn. Cook low 4 to 5 hours or high for 2 hours.

Sarah Phillips

BAKED POTATOES (A “well plated” recipe)

4-6 russet baking potatoes

2-3 tsp olive oil

1 ½ tsp kosher salt

Aluminum foil

Topping ideas: freshly grated cheese, chopped chives, crumbled bacon, Greek yogurt

Scrub and dry potatoes. Prick the potato all over with a fork. Rub potatoes with salt and oil. Wrap each potato in foil. Place in slow cooker.

Cook potatoes on high for 4 to 5 hours or low for 8 to 10 hours, until soft.

Kristi Burden

QUESO

½ cup whipping cream

1 ½ cups chopped or shredded cheese (like Velveeta)

1 fresh jalepeno pepper seeded and minced

Cook whipping cream on high for 5 minutes. Stir in cheese and jalepeno pepper. Cover and cook until melted through. Serve with chips.

Miranda Nance

SOUP

TOMATO-BASIL SOUP

2 cans peeled whole tomatoes drained and finely chopped
2 ½ TB packed dark brown sugar
1 medium onion chopped
3 cups chicken broth
¼ tsp allspice
3 TB tomato paste
1 can (5 oz) evaporated milk
¼ cup shredded fresh basil
Salt and pepper to taste

Place tomatoes and 3 cups of liquid mixture, broth, paste and allspice in cooker. Mix well. Cook low for 8 hours. Add evaporated milk, basil and salt and pepper. Cook high until hot (about 30 minutes).

Sarah Phillips

BEST CHICKEN NOODLE SOUP

1 1/2 lbs boneless skinless chicken breasts
2 cups carrots, peeled and chopped
1 medium yellow onion, diced
3 stalks celery, chopped
3-4 cloves garlic, minced
3 Tablespoons extra virgin olive oil
1/2 teaspoon dried thyme
1 bay leaf
6 cups chicken broth
1 cup water
Salt and freshly ground black pepper, to taste (I used 1/2 teaspoon salt & 1/4 teaspoon pepper)
2 cups uncooked wide egg noodles (recommend brand is No Yoke)
3 Tablespoons chopped fresh parsley

Add all ingredients and cook on low for 6-8 hours.

Michelle Copeland

SLOW COOKER CHICKEN AND DUMPLINGS (allrecipes)

- 4 skinless boneless chicken breasts
- 2 TB butter
- 2 (10.75 oz) cans of condensed cream of chicken soup
- 1 onion finely diced
- 2 (10 oz) packages of refrigerated biscuit dough, torn into pieces

Place chicken, butter, soup and onion in slow cooker. Fill with enough water to cover.

Cover and cook for 5 to 6 hours on high. About 30 minutes before serving, place the biscuit pieces in the slow cooker. Cook until biscuits are done in the middle.

Christy Summerhill

EASY CROCK POT POTATO SOUP

- 1- 30oz. bag of frozen, Ore Ida hash browns
- 3- 14oz. cans of chicken broth
- 1 can of cream of chicken soup
- 1/2 cup onion, chopped
- 1/4 tsp. ground pepper
- 1 pkg. cream cheese {don't use fat free. It WON'T melt!!!}

In a crockpot, combine everything EXCEPT for the cream cheese. Cook for 6-8 hours on low heat. About 1 hour before serving, add cream cheese and keep heated until thoroughly melted. Serve with cheese, sour cream, bacon bits, green onions, or whatever else you think would be good!

Jenni Sherrod

Do not grieve, for the joy of the Lord is your strength. Nehemiah 8:10c

POTATO SOUP

1 30oz. Frozen bag of diced potatoes
1 32 oz box of chicken broth
1 can of cream of chicken soup
1 pkg. cream cheese (8 oz)
Season with salt, pepper and garlic powder

Mix in crock pot for 7 hours. Put bacon bits and Shredded cheese on top.

Renee Lindsey

EASY CROCK POT TACO SOUP

6-8 servings

Ingredients:

1 lb. of hamburger
1/2 yellow onion diced
1 tablespoon of taco seasoning
1/2 cup of taco sauce
2 cans of diced tomatoes
1 can of black beans
1 can of tomato sauce
1 1/2 – 2 cups of tomato juice
1 small bag of frozen corn
Optional Toppings: avocado, sour cream, shredded cheese, tortilla chips

Directions:

1. Brown hamburger, diced onion, and taco seasoning over medium heat.
2. Drain and transfer to slow cooker.
3. Add remaining ingredients except for the frozen corn. Stir to combine ingredients.
4. Cook on low for 6-8 hours.
5. Add the frozen corn in the last 45 minutes – hour of cooking. Add extra tomato juice if the

soup is too thick for your liking.

6. Serve with avocado, sour cream, shredded cheese, and/or tortilla chips.

Michelle Copeland

CREAMY TACO SOUP

2 lbs ground beef
1 can chili without beans
1 can Rotel
1 lb Velveeta cheese
½ pint heavy cream

Add browned meat to Rotel, chili and cheese. Melt together and then add cream. Heat.

Paul Scheible

CROCK POT TORTILLA SOUP

2 cups chicken
1 can chicken broth
1 can enchilada sauce
1 can cream of chicken
1 can cream of corn
1 can whole kernel corn (with juice)
1 can chili beans
1 can red kidney beans
1 can Rotel tomatoes

Combine these ingredients in the crock pot. Turn on high for one hour. Then cook on low until ready to eat.

Serve with tortilla chips. Garnish with shredded cheddar cheese and sour cream.

Kim Washburn

The Lord is my strength and my shield; my heart trusts in him, and I am helped. Psalm 28:7

HAMBURGER VEGGIE SOUP

1 pound lean ground beef
1 bag (16 oz.) frozen vegetables
1 can condensed tomato soup
1 can stewed tomatoes (undrained)
2 cans (5 ½ oz. each) spicy vegetable juice
Salt and pepper to taste

Coat crock pot with cooking spray. Place crumbled beef in bottom of pot. Add remaining ingredients. Stir. Cover and cook on high for four hours.

Susan Jones

CHA-CHA CORN CHOWDER

3 medium red potatoes, finely chopped
2 cans (14.75 oz) cream style corn
1 14 oz. can chicken broth (look for can with roasted garlic)
1 11 oz. can whole kernel corn with sweet peppers (drained)
1 4 oz. can diced green chiles (undrained)
Season with pepper.

Combine potatoes, corns, broth, chiles and pepper. Cover and cook on low heat for 6 to 8 hours (or high for 3 to 4 hours).

Lisa Smith

Therefore encourage one another and build each other up. 1 Thessalonians 5:11

DESSERTS

CROCK POT COBBLER

Three Ingredients

1. 1 (21 ounce) can of pie filling. (apple, cherry etc.)
2. 1 (18 ounce) packages yellow or white cake mix
3. ½ cup melted butter or ½ cup melted margarine

Directions

1. Place pie filling into bottom of crockpot
2. Mix butter and cake mix – will be crumbly
3. Place cake mixture over pie-filling – do not stir
4. Cook on low for 2 ½ hours

Cindy Laird

CHERRY DUMP CAKE (A 12 Tomatoes recipe)

- 1 box yellow cake mix
- 2 (21 oz.) cans cherry pie filling
- ½ cup (1 stick) unsalted butter

Lightly grease slow cooker. In large bowl cut cubed butter into cake mix. Mix together until butter is coarse and crumbly. Pour cherry pie filling into cooker, then cover with cake topping. Cook on high for 2 hours (or until cake is golden brown). Serve with whipped cream or vanilla ice cream.

Gaye Fowler

BAKED FUDGE PUDDING CAKE

6 TB unsweetened cocoa powder
¼ cup flour
¼ tsp salt
4 eggs
1 ⅓ cups sugar
1 cup unsalted butter (melted)
1 tsp vanilla
Grated peel of 1 orange
½ cup whipping cream

Coat pot with cooking spray. Preheat pot on low. Blend cocoa, flour, and salt. Set aside.

Beat eggs in large bowl. Gradually add sugar, beating about five minutes. Mix in butter, vanilla and orange peel. Add cream, mix until blended. Pour into cooker.

Cover opening of pot with paper towels to catch condensation. Place lid on. Cook on low 3 to 4 hours. (Don't cook on high.) Serve with toasted pecans and whipped cream.

Sarah Phillips

APPLE BROWN BETTY

6 cups apples, peeled, cored and cut into ⅛'s
1 cup bread crumbs
1 teaspoon ground cinnamon
1 teaspoon nutmeg
⅛ tsp salt
¾ cup packed light brown sugar
½ cup butter, melted

Coat pot with spray. Place apples in pot. Combine bread crumbs, cinnamon, nutmeg, salt, sugar, butter (can also add chopped walnuts) Spread over apples. Cook on low 3 to 4 hours or high 2 hours. Serve warm with whipped cream.

Sarah Phillips

CROCK POT HOT CHOCOLATE

½ cup dry baking cocoa
12 oz can sweetened condensed milk
⅛ tsp salt
7 ½ cups water
2 tsp vanilla

Add ingredients to crock pot and whisk until smooth. Cook on low for up to 4 hours or high for two hours.

Sara Fontenot

BREAKFAST

CROCK POT CINNAMON ROLLS (Eating on a Dime recipe)

2 cans of cinnamon rolls (any kind will do) – around 12 oz.

4 eggs

1/2 cup of milk

3 Tbsp maple syrup

2 tsp vanilla

1 tsp cinnamon

Open up the cans of cinnamon rolls and set aside the icing for later.

Cut each cinnamon roll into quarters.

Spray your crock pot with nonstick spray and place one of the rolls of cinnamon rolls in the bottom of the crock pot.

In a small bowl whisk together the eggs, milk, syrup, vanilla, and cinnamon.

Pour over the cinnamon rolls in the crock pot.

Place the remaining cinnamon rolls on top.

Drizzle one icing packet over the cinnamon rolls.

Place the crock pot lid on top and cook on low for 2 to 2 1/2 hours.

Remove lid and drizzle the last icing packet over the cinnamon rolls. Serve immediately and enjoy with a glass of milk!

Patti Wilson

OVERNIGHT OATS (WITH FRUIT TOPPING)

1 ½ cups steel-cut oats

1 -14 oz can coconut milk

3 TB brown sugar

1 tsp vanilla

¼ tsp salt

4 ½ cups water

Fruit topping:

- 1 finely chopped mango
- 1 cup fresh or canned chopped pineapple
- 1 kiwi, chopped
- ½ cup shredded toasted coconut

Brush cooker with melted butter. Add oats, coconut milk, water, brown sugar, vanilla and salt. Stir until combined. Cook on low for 7 to 8 hours or until oatmeal is tender and thickened. Add fruit and serve.

Miranda Nance

BREAKFAST CASSEROLE

INGREDIENTS

- 1 16 ounce package pork sausage (If you don't have access to a stove top you could use already cooked bacon)
- 1 lb bag frozen hash browns (used diced hash brown potatoes)
- ½ yellow onion diced
- 1 green bell pepper diced
- 1 red bell pepper diced
- 1 and ½ cup shredded cheddar cheese
- 12 eggs
- ⅓ cup milk
- 1 teaspoon salt
- ½ teaspoon ground black pepper

INSTRUCTIONS

Brown and crumble the sausage in a skillet over medium heat. Once the sausage is fully cooked remove from the skillet and place onto a plate covered with a paper towel. Place another paper towel on top and press to remove as much grease as possible.

Spray the inside of the slow cooker with non stick cooking spray.

Layer the diced hash browns (still frozen) the diced onion and bell pepper and the cooked sausage and cheddar cheese in the slow cooker.

In a medium size bowl mix the eggs with the milk, salt and pepper. Pour the egg mixture into the slow cooker over the other ingredients.

Set to cook on low for 8 hours or high for 4 hours.

1.