

RECIPE LION

33 Hearty Slow Cooker Recipes

STUNNING COLORFUL PICTURES
and step-by-step instructions



Slow Cooker Desserts



Slow Cooker Soups



Slow Cooker Pork



Slow Cooker Chicken

33 Hearty Crock-Pot Recipes

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Letter from the Editors

Dear Reader,

Crock-Pot recipes are the perfect solution for a family with a busy schedule who still want to sit down for meals together. Pop the ingredients into the crock pot early in the morning, and have a hot, fresh meal waiting for you at dinnertime. You can make everything from soup to dessert in your crock pot.

One of the best and easiest ways to use your crock pot is to make a crock pot beef recipe. Because beef is fattier than poultry, it doesn't dry out as much during the slow cooking process and you will end up with a tender, juicy piece of meat every time. We have a number of great barbecue beef recipes in this collection, as well as soups, chicken, breads and desserts.

Now that the weather is getting cooler, why not create a warm, hearty dinner in your crock-pot? You will have a great meal on the table when you want, and you'll have extra time to spend with your family and to take care of other responsibilities. Whether you love pork, chicken or beef, or if you simply want a warm soup and a hot dessert, this eCookbook has it all. Cozy up with your crock-pot this season and enjoy one of our 33 hearty crock-pot recipes.

For even more crockpot recipes, quick and easy dinner ideas, cooking tips and more, visit us at www.RecipeLion.com.

Our eCookbooks, like all our recipes, are absolutely FREE to members of our cooking and recipe community. Please feel free to share with family and friends and ask them to check out our website at www.RecipeLion.com.

Sincerely,

The Editors of RecipeLion

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Crock-Pot Pork Recipes

Apple Cider Pork



Description

Try this warm and tasty apple cider pork and vegetables for a great autumn meal. Add the ingredients to the crock-pot before you leave for work or start your day, and by the time you return, you will have a hearty meal waiting for you.

Cooking Time: 8 hr

Ingredients

- 4 sweet potatoes, peeled and cut in 1/2 inch slices
- 6 ounce dried fruit mix package
- 1 medium onion, sliced thin
- 1 bay leaf
- ³/₄ teaspoon salt
- ¹/₂ teaspoon pepper
- ¹/₂ teaspoon dried rosemary, crush
- 1 ¹/₂ lean boneless pork, 1
- ¹/₂ cup all-purpose flour
- 2 vegetable oil
- 1 cup apple cider

Instructions

1. Place first 7 ingredients in slow cooker; set aside.
2. Dredge pork in flour and brown in hot oil. Remove pork, reserving drippings in skillet. Place pork in cooker.
3. Add cider to skillet, stirring to loosen any browned particles; pour over pork.
4. Cover and cook on low 6 to 8 hours. Remove and discard bay leaf.

Apple-Apricot Pork Chops



Description

This slow-cooked recipe is a delight. Try sweet, fruit-rich crockpot pork chops tonight!

Ingredients

- 2 pork filets or chops
- 1 cup chopped apples
- 1 cup chopped dried apricots
- 1/2 cup fresh or dried cranberries (optional)
- 1 medium onion, chopped
- 2 ribs celery, sliced in 1/2-inch pieces
- 1/2 cup apple juice
- 1/2 cup brown sugar
- 1/4 cup dry sherry or wine (or more apple juice)
- salt and pepper to taste
- 1 1/2 cornstarch mixed with 2 tablespoons cold water

Instructions

1. Combine all ingredients; cover and cook 7 to 9 hours on low. 30 minutes before serving, pour liquid into a separate container to skim off excess fat.
2. Stir in cornstarch mixture and return broth to crockpot. Continue cooking on low until smooth and thickened.

Notes

Serves 4-6.

Crazy Crockpot Pork Chops



Description

I found that the only crazy thing about these pork chops is that they weren't prepared in the oven! Make salty, fragrant pork chops using this crockpot pork chops recipe. Tastes just like oven-made!

Serves: 4

Ingredients

- 4 loin chops, lean
- 2 medium onions, sliced
- 1 teaspoon butter
- salt and pepper, to taste
- spices of choice, to taste

Instructions

1. Stand chops in crock pot, thin side down. Sprinkle with salt, pepper and spices.
2. Cover with the onion slices, which have been separated into rings. Place butter on top. and cook on low heat for 6 to 8 hours, or until chops are tender and onions are done. The result is moist, tender chops with a deep brown color as if broiled in the oven.

Golden Pork Chops



Description

Give tonight's pork dinner a kick in the pants with Golden Pork Chops. Cinnamon, sugar, and fruit sweeten these juicy pork chops, but tomato sauce and spices keep them from tasting cloying.

Serves: 5

Ingredients

- 5 to 6 pork chops
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon cloves
- 1 8oz can tomato sauce
- 1 29oz can cling peach halves
- $\frac{1}{4}$ cup vinegar
- salt and pepper, to taste

Instructions

1. Lightly brown pork chops on both sides in large skillet or slow-cooking pot with browning unit. Pour off excess fat. Combine brown sugar, cinnamon, cloves, tomato sauce, $\frac{1}{4}$ cup syrup from peaches, and vinegar.
2. Sprinkle chops with salt and pepper. Arrange chops in slow cooking pot. Place drained peach halves on top. Pour tomato mixture over all. Cover and cook on low for 4 to 6 hours.

Hawaiian Pork Chops



Description

Give this crockpot pork chops recipe a boost by adding Hawaiian coconut and pineapple. Enjoy these tender pork chops tonight.

Ingredients

- 6 lean boneless pork chops or cutlets
- 1 tablespoon prepared mustard
- 2 white wine vinegar
- 1 tablespoon hoisin sauce
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 8 can pineapple chunks in juice
- 2 cornstarch
- 2 water
- 1 papaya, peeled, seeded, and, sliced
- Toasted coconut and/or chopped macadamia nuts

Instructions

1. Place chops in slow cooker. In a small bowl, combine mustard, vinegar, hoisin sauce, salt, and pepper. Drain juice from pineapple and add juice to mustard mixture; reserve pineapple chunks. Pour sauce over chops in cooker. Cover and cook on Low 5 to 6 hours or until meat is tender.

2. Remove chops and keep warm. Turn control to High. Dissolve cornstarch in water in small bowl; stir cornstarch mixture into juices in cooker. Cover and cook on High 10 to 15 minutes. Stir in pineapple chunks and papaya. Serve chops accompanied by sauce and let each diner add coconut or macadamias as desired.

Pork Chops and Gravy



Description

Go back to basics with this easy crockpot pork chops recipe. Enjoy pork chops with gravy like your mom used to make.

Ingredients

- 6 thick pork chops
- flour for dredging
- 2 cloves garlic, minced
- 1 can tomato paste
- 1 can mushrooms, drained
- 1 can mushroom soup, undiluted
- garlic salt

Instructions

1. Dredge pork chops in flour, salt and pepper, and place in crockpot.
2. Add remaining ingredients and cook on low all day, 5-6 hours or until pork chops are tender. Serve over buttered noodles or mashed potatoes.

Cherry Pork Chops



Description

In this rich and filling recipe, pan fried pork chops are cooked with cherry pie filling. This savory-sweet dinner is one of the best crockpot pork chops recipes.

Ingredients

- 6 pork chops, cut 3/4 inch
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 can cherry pie filling (1 cup)
- 2 lemon juice
- 1/2 teaspoon instant chicken bouillon granules
- 1/8 teaspoon ground mace

Instructions

1. Trim excess fat from pork chops. Brown pork chops in hot skillet with butter or oil. Sprinkle each chop with salt and pepper.
2. Combine cherry pie filling, lemon juice, chicken bouillon granules, and ground mace in crock pot. Stir well. Place pork chops in crockpot. Cover.
3. Cook on low for 4-5 hours. Place chops on platter. Pour cherry sauce over meat, and serve.

Crock-Pot Beef Recipes

Asian Pot Roast



Description

This delicious pot roast has an Asian flair from soy sauce, ginger and garlic. This is a great meal and the slow cooking process makes the pot roast amazingly tender. Serve this over rice or stir-fry vegetables.

Ingredients

- 14 1/2 ounce can chicken broth
- 2 teaspoon fresh ginger, minced
- 4 garlic cloves, peeled and halved
- 1/2 cup soy sauce
- 1 1/2 to 3 lb boneless beef roast or top round steak, cut into 3 or 4 chunks
- 2 large onions, sliced and separated into rings
- 1/4 cup quick-mixing flour, such as Wondra

Instructions

1. In a 3 1/2 or 4 quart crockpot, mix together the chicken broth, ginger, garlic and soy sauce. Place the beef chunks in the broth mixture. Top with onion slices. Cover and cook on Low 8 to 9 hours, or until the beef is tender.
2. If necessary, skim off any fat from the juices. In a small bowl, whisk together the flour and 3/4 cup liquid from the crockpot until smooth. Stir the flour mixture back into the liquid in the crockpot. Increase to heat to high and cook, uncovered 30 to 40 minutes longer, or until the sauce is thickened slightly.
3. Cut the meat into slices before serving. Serve the meat and sauce over hot steamed rice along with stir-fried vegetables.

Barbecue Beef Short Ribs with Vegetables



Description

This recipe couldn't be simpler. The ingredient list may be a bit daunting, but when you see the instructions, you'll definitely want to try this one. This is perfect for special occasions.

Cooking Time: 8 hr

Ingredients

- 3 1/2 pound beef short ribs
- 1 tablespoon vegetable oil
- 1 large onion, cut into wedges
- 1 cup water
- 1 cup tomato ketchup
- 1/3 cup red wine vinegar
- 1 tablespoon paprika
- 1 teaspoon curry powder
- 1/2 teaspoon chili powder
- 1/2 teaspoon dry mustard
- 2 teaspoon salt
- 4 medium potatoes, peeled
- 4 medium carrots, pared, cubed
- 1 tablespoon cornstarch, optional
- 1/4 cup water

Instructions

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

Barbecue Brisket and Noodles



Description

Recreate grandma's brisket with this easy crock-pot recipe. You will love the combination of the rich barbecue sauce and the spicy horseradish. The kids will love eating this tender meat with wide noodles.

Ingredients

- 2 1/2 pound beef brisket
- 1 cup bottled hickory-smoke barbecue sauce
- 1 tablespoon prepared horseradish
- 1 teaspoon prepared mustard
- 1/4 teaspoon salt
- 1/8 teaspoon ground black pepper
- 12 ounce wide noodles

Instructions

1. Place brisket in slow cooker. In a small bowl, combine barbecue sauce, horseradish, mustard, salt, and pepper. Pour over brisket.
2. Cover and cook on low 7 to 8 hours or until brisket is tender.
3. Cook noodles according to package directions; drain.
4. Slice meat. Arrange sliced meat on noodles and top with sauce.

Beef Stew with Sun-dried Tomatoes



Description

This hearty beef stew has an extra dimension of flavor with tasty sun-dried tomatoes. Cook this in your crock-pot all day and enjoy a warm, delicious meal as an end to a chilly fall or winter day.

Serves: 6

Preparation Time: 20 min

Cooking Time: 9 hr

Ingredients

- 1 cup sun-dried tomatoes, not oil-packed
- 1 1/2 pound beef stew meat
- 12 new potatoes, (1 1/2 pounds)
- 1 onion, in 8 wedges
- 8 ounce bag baby-cut carrots, (about 30)
- 2 cup water
- 1 1/2 teaspoon seasoned salt
- 1 bay leaf
- 1/4 cup water
- 2 tablespoon all-purpose flour

Instructions

1. Rehydrate tomatoes as directed on package; drain and coarsely chop. Mix tomatoes and remaining ingredients except 1/4 cup water and the flour in 3 1/2 to 4 quart Crock Pot . Cover and cook on low heat setting 8-9 hours or until vegetables and beef are tender.

2. Mix 1/4 cup water and the flour; gradually stir into beef mixture.
3. Cover and cook on High heat setting 10-15 minutes longer or until slightly thickened. Remove bay leaf.

Crock-Pot BBQ Meatballs



Description

Spice up your favorite meatballs with this easy, saucy crock-pot meatball recipe. Form and cook meatballs using your protein of choice and then drop them in your slow cooker and let them absorb the rich, flavorful sauce. These work great on sub rolls or over rice.

Ingredients

- 1 1/2 cup (12 oz.) chili sauce
- 1 cup grape jelly or jam
- 2 teaspoon Dijon mustard
- 1 pound meatballs, cooked

Instructions

1. Combine chili sauce, grape jelly and mustard in crockpot; stir well. Cover and cook on high while preparing meatballs.
2. Add cooked meatballs to sauce in crock-pot. Stir well to coat, cover and cook on Low for 6-10 hours or High for 4 hours. (Low is recommended.)

Notes

To serve as appetizers, make small meatballs and serve on toothpicks. To serve as a main meal, make regular size meatballs and serve over flat noodles.

Crock-Pot Chicken Recipes

Barbecue Crockpot Chicken



Description

If it's too cold to stand outside over the grill, try making barbecue chicken in your crock-pot. The chicken comes out just as moist and tasty without all the work.

Serves: 6

Ingredients

- 2-3 lbs chicken
- 1 cup catsup
- 1 tablespoon brown sugar, packed
- ½ cup onion, finely chopped
- ½ teaspoon salt
- ⅓ cup water
- ¼ teaspoon pepper
- 2 to 4 tablespoons butter, optional
- ¼ cup lemon juice
- 1 tablespoon paprika
- 1 tablespoon Worcestershire sauce
- 1 can tomato sauce + 2 tablespoons sugar, optional

Instructions

1. Heat all ingredients except lemon juice and Worcestershire sauce 🍴. Bring to a boil.
2. Add lemon juice and Worcestershire sauce and heat until hot. Pour over skinned and cleaned chicken.
3. Cook in crock-pot for about 6-8 hours on low. 4-6 hours on high.

Crockpot Italian Chicken



Description

This Crockpot Italian Chicken has flavorful vegetables that will cook right in the crockpot! You will get an entire meal in one pot, full of zucchini, carrots, chicken and more.

Preparation Time: 15 min

Ingredients

- 12 boneless, skinless chicken thighs, cut into 1-inch pieces
- 2 14.5 oz cans tomatoes with Italian herbs
- 2 cup cubed zucchini
- 1 cup pearl onions, peeled
- 1 cup baby carrots
- 2 tablespoon tomato paste
- 4 cloves garlic, chopped
- 1 teaspoon sugar
- 1 teaspoon red pepper flakes

Instructions

Combine all ingredients in crockpot. Stir to mix. Cook on low setting 6 to 10 hours or until done. Serve over pasta or rice.

“Fried” Chicken



Description

You can't rush good cooking, and this fried chicken recipe is no exception. With a bit of prep work and a bit of time in your Crock-Pot, this chicken will be juicy and tender and ready for dinner. Yum!

Serves: 4

Cooking Time: 4 hr

Ingredients

- 1 2-1/2 to 3 pound fryer chicken, cut into serving pieces
- 1 cup flour
- 1 teaspoon salt
- 1/8 teaspoon freshly ground pepper
- 1/4 teaspoon garlic powder
- 1 teaspoon leaf sage or oregano
- butter or vegetable oil

Instructions

1. Rinse chicken pieces and pat dry.
2. Combine flour with salt, pepper, garlic powder, and sage or oregano.
3. Toss chicken pieces with flour mixture to coat.
4. In skillet, heat butter or oil to 1/4-inch depth and cook chicken over medium-high heat until brown.

5. Place browned chicken in Crock-Pot, adding wings first; do not add any liquid.
6. Cover and cook on low setting for 4 to 8 hours.

Crock-Pot Soup Recipes

16 Bean Soup



Description

Beans are an excellent source of soluble fiber, and they also taste great! For an easy, budget-friendly soup, just start with the dried beans and add a few other simple ingredients. Let it "brew," and you'll have a wonderful meal.

Serves: 8

Cooking Time: 6 min

Ingredients

- 1 pound 16-bean mixture
- 2 quart water
- 1 large onion, chopped
- 1 clove garlic, minced
- $\frac{3}{4}$ teaspoon salt
- 1 16-ounce can diced tomatoes, undrained
- 1 10-ounce can diced tomatoes and green chiles, undrained
- 1 pound ham hocks or smoked meat

Instructions

STOVETOP

1. Sort and wash beans and place in pot.
2. Cover with water 2 inches above the beans and soak overnight.

3. Drain beans; add 2 quarts water and the onion and garlic.
4. Cover and bring to a boil; reduce heat and simmer 1 1/2 hours or until beans are tender.
5. Add ham hocks, salt and tomatoes and simmer 30 minutes.

CROCK-POT

I have done this two ways:

1. I have put everything into the crockpot and cooked it on high all day and the beans cooked and were not hard.
2. I have also just put the beans, water, onion and garlic and cooked that for about 4 hours on low then added the salt, ham, tomatoes and cooked that another few hours.

Notes

In the package of beans there is a nasty "ham flavoring" packet that I just throw out. I use the smoked ham hocks or anything that is cheap and then I throw that meat out because it is usually tasteless by then. I just use it for the flavor.

Basil and Bean Soup



Description

This Italian bean soup is perfect for a cool autumn night sitting around the table with family and friends. You can change up the recipe and switch out vegetables for your favorites and leave out the meat for a hearty vegetarian option.

Ingredients

- 1/2 pound dried white kidney beans or great northern beans
- 1 pound lean stewing meat, cut in 1-inch cubes
- 2 small zucchini (unpeeled), diced
- 2 turnips, peeled and diced
- 1 large potato, peeled and diced
- 2 stalks celery, sliced
- 2 medium onions, chopped
- 28 ounce can whole tomatoes
- 2 teaspoon leaf basil
- 1/8 teaspoon crushed red pepper
- 1 tablespoon salt, or to taste
- 2 tablespoon olive oil

Instructions

1. Completely soften beans.
2. Combine all ingredients in crock pot; add water to cover and mix well. Cover and cook on high setting for 3 hours. Turn to low setting for 8 to 14 hours (or cook entire time on high setting for 5 to 7 hours).

Black Bean and Potato Soup



Description

This hearty ham and potato soup is a classic recipe. The seasonings and black beans add a southwest flair to the traditional soup. Try this one garnished with sour cream and chopped tomatoes.

Serves: 6

Ingredients

- 16 ounce can black beans, drained
- 2 potatoes, peeled and diced
- 1/2 pound cooked ham, cut in pieces
- 6 cup beef broth
- 1/4 cup onions, chopped
- 4 ounce can chopped jalapeno peppers or mild green chiles
- 1 clove garlic, minced
- 1 teaspoon ground cumin
- 1 teaspoon ground oregano
- 1 teaspoon ground thyme
- 1/8 teaspoon ground cloves
- Sour cream and chopped tomatoes, for garnish

Instructions

1. In Crock-Pot, combine beans, potatoes, ham, broth, onion, peppers, garlic, cumin, oregano, thyme, and cloves.
2. Cover and cook on Low 8 to 10 hours or on High 4 to 5 hours. Serve.
3. Garnish bowls with sour cream and chopped tomatoes, if desired.

Campbell's Crock-Pot Corn Chowder



Description

This is one of the more unusual Campbell's soup recipes out there, and it's really tasty! It's also really easy - just use your handy-dandy Crock-Pot, and your meal will make itself.

Serves: 6

Ingredients

- 1 can Campbell's cream of potato soup
- 1 can single strength chicken broth
- 2 cans creamed corn
- 2 chicken breasts
- 3 celery stalks, sliced thin
- 1 large onion, chopped
- 3 scallions (tops and bottoms), sliced
- 3 medium carrots, sliced
- 2 cloves garlic, smashed and minced
- $\frac{1}{2}$ teaspoon thyme
- salt and pepper, to taste
- 1 cup milk or cream
- 1 cup instant potato flakes
- $\frac{1}{4}$ cup minced parsley

Instructions

1. Put both soups, the corn, chicken, celery, onion, scallions, carrots, garlic, thyme, and salt and pepper into a Crock-Pot; cook on low setting for about 7 hours.
2. Break apart the chicken and add the milk (or cream), potato flakes, and parsley.
3. Adjust seasonings as necessary and serve warm.

Crock-Pot Chicken Rice Soup



Description

Make this homestyle favorite in your Crock-Pot for a simple appetizer or meal that the whole family can enjoy. It's low in fat and calories, but is wonderfully flavorful with the addition of herbs and spices.

Serves: 8

Ingredients

- 3 onions, chopped
- 4 stalks celery, sliced
- Salt
- Pepper
- 1 teaspoon basil
- $\frac{1}{2}$ teaspoon thyme
- $\frac{1}{2}$ teaspoon sage
- 20 ounce peas, frozen
- 2 $\frac{1}{2}$ pound chicken pieces
- 5 $\frac{1}{2}$ cup water
- $\frac{3}{4}$ cup rice

Instructions

1. Place all ingredients, except rice, into slow cooker in order listed. Cover and cook 1 hour on high, reduce heat to low and cook an additional 8 to 9 hours.
2. One hour before serving, remove chicken and cool slightly. Remove meat from bones and return to slow cooker. Add rice.
3. Cover and cook an additional hour on high.

Crock-Pot Chili Verde



Description

Chili verde is a delicious variation on tomato based chili. This great recipe is easy to make in a crock-pot and makes a delicious burrito topping or filling.

Ingredients

- 1 onion, coarsely chopped
- 1 bell pepper, green, coarsely chopped
- 4 garlic cloves, minced
- 1 tablespoon olive oil
- 4 ounce green chile, canned diced
- 1 jalapeno, diced (optional)
- 7 tomatillos
- 2 pound pork, lean, trimmed and cubed
- 2 teaspoon oregano
- 2 teaspoon sage
- 1 teaspoon cumin
- 1 teaspoon red pepper flakes
- 1/2 cup beer

Instructions

1. Saute one onion and one green pepper with three or four cloves of garlic in olive oil. Throw into the crock-pot. Also add a small can of diced green chiles.

(Depending on your propensity for spicy food, you may add from one to three jalapenos.)

2. Add tomatillos in the pot. Peel off the husk and coarsely chop.
3. Take pork and brown in the pan that you sauteed the onion, etc. in. Add into the pot.
4. Grind up in my mortar oregano, some dried red chile peppers, sage, and cumin seed and black pepper. Add to crock-pot.
5. Simmer for 2 hours or allow to cook all day in crock-pot.
6. Serve in bowls, with hot flour tortillas, salsa, and cilantro. You can also add sour cream, grated cheese, olives, pickled carrots or jalapenos.

Crock-Pot Bread Recipes

Apricot Nut Bread



Description

Apricot nut bread makes for a great apricot quick bread recipe because it is a quick easy crock-pot recipe. Turn your slow cooker into an oven with this easy crock-pot recipe.

Serves: 4

Ingredients

- $\frac{3}{4}$ cup dried apricots
- 1 cup flour
- 2 teaspoon baking powder
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup sugar
- $\frac{3}{4}$ cup milk
- 1 egg, slightly beaten
- 1 tablespoon grated orange peel
- 1 tablespoon vegetable oil
- $\frac{1}{2}$ cup whole wheat flour
- 1 cup walnuts, coarsely chopped

Instructions

1. Place the apricots on a chopping block. Sprinkle 1 tablespoon flour over them. Dip a knife into the flour and chop the apricots finely. Flour the knife often to keep the cut up fruit from sticking together.

2. Sift the remaining flour, baking powder, baking soda, salt and sugar into a large bowl. Combine the milk, egg, orange peel, and oil.
3. Stir the flour mixture and the whole wheat flour. Fold in the cut up apricots and any flour left on the cutting block and the walnuts.
4. Pour into a well greased, floured baking unit. Cover and place on a rack in the slow cooker, but prop the lid open a fraction with a toothpick or a twist of foil to let excess steam escape. Cook on High for 4 to 6 hours.
5. Cool on a rack for 10 minutes. Serve warm or cold.
6. Note: Some manufacturers are making units for slow cookers, but if you don't have one, a 2 pound coffee can works. Pyrex muffin cups also work. Also 1, 1 1/2 and 2 quart molds work. Do not lift the lid while baking this bread.

Boston Brown Bread



Description

Amongst New England brown bread recipes, this Boston brown bread recipes ranks supreme because of its simplicity. Make this regional specialty in a crock pot for the best crock-pot recipe around.

Ingredients

- 1/2 cup whole wheat flour
- 1/4 cup all-purpose flour
- 1/4 cup cornmeal
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/8 teaspoon salt
- 1 egg, beaten
- 3/4 cup buttermilk
- 1/4 cup molasses
- 2 tablespoon sugar
- 2 teaspoon cooking oil
- 2 tablespoon raisins, finely chopped
- 1/2 cup warm water

Instructions

1. In a mixing bowl, stir together whole wheat flour, all-purpose flour, cornmeal, baking powder, baking soda, and salt.
2. In a small bowl, combine egg, buttermilk, molasses, sugar, and oil. Add egg mixture to flour mixture, stirring just till combined. Stir in raisins.
3. Pour mixture into 2 well-greased 1-pint straight-sided wide mouth canning jars; cover the jars

tightly with foil. Set jars in crock-pot.

4. Pour 1/2 cup warm water into the crock-pot around the jars. Cover; cook on high setting about 2 hours, or till a wooden toothpick inserted near the centers comes out clean.

5. Remove jars from cooker. Cool 10 minutes. Carefully remove bread from jars. Cool completely on rack before cutting.

Lemon Saffron Bread



Description

Make a lemon bread recipe that is simple and bound to please. Lemon desserts are light and tangy, and this one is super easy because it's a quick easy crock-pot recipe as well. Give this lemon bread recipe a try.

Serves: 12

Ingredients

- 1 1/2 cup flour
- 1 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 pinch powdered saffron
- 1/4 cup hot water
- 1 tablespoon lemon peel; grated
- 1/4 cup lemon juice
- 1/4 cup shortening
- 1/2 cup sugar
- 1 egg

Instructions

1. Mix flour, baking powder, baking soda, and salt.
2. Dissolve saffron in hot water; blend with lemon peel and juice.
3. Cream shortening; add sugar gradually, beating until thoroughly blended. Add egg and beat until light and fluffy.

4. Add dry ingredients and liquids alternately, mixing just until blended after each addition.
5. Turn into well greased and floured cooker bake pan or 2 pound coffee can. Cover bake pan with lid or coffee can with 6 layers of paper toweling. Set in crock-pot. Cover and cook on high 2 - 3 hours.
6. Remove; let cool 10 minutes then remove from pan.

Cheery Cherry Bread



Description

Make delicious baked goods from quick easy crockpot recipes with this cherry quick bread recipe. Use this cherry bread recipe to make one of the best crockpot recipes around. Crock pot recipes rarely taste this sweet.

Ingredients

- 1 1/2 cup flour
- 1 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 eggs
- 3/4 cup sugar
- 6 ounce maraschino cherries
- 3/4 cup pecans, coarsely chopped

Instructions

1. Drain cherries, reserving 1/3 cup syrup, and cut in pieces (about 1/2 cup).
2. Mix flour, baking powder and salt.
3. Beat eggs and sugar together until thick and piled softly. Alternately add dry ingredients and the 1/3 c cherry syrup to egg mixture, mixing until well-blended after each addition. Mix in cherries and pecans.
4. Turn into well greased and floured cooker bake pan or 2 pound coffee can. Cover bake pan with lid or if using coffee can, cover with 6 layers paper towels. Set in crock pot.
5. Cover and cook on high 2 - 3 hours. Remove bake pan and cool 10 minutes before removing from pan.

Crock-Pot Banana Bread



Description

This quick easy banana bread recipe makes very moist banana bread. Make a basic banana bread recipe that is simple and delicious by utilizing a crock-pot.

Serves: 4

Ingredients

- 1 ³/₄ cup flour
- 2 teaspoon baking powder
- ¹/₄ teaspoon baking soda
- ¹/₂ teaspoon salt
- ¹/₃ cup shortening
- ²/₃ cup sugar
- 2 eggs, well beaten
- 1 ¹/₂ cup overripe banana, well mashed (2 or 3 bananas)
- ¹/₂ cup coarsely chopped walnuts (optional)

Instructions

1. Sift together the flour, baking powder, baking soda and salt.
2. With the electric beater on low, fluff the shortening in a small bowl, until soft and creamy. Add the sugar gradually. Beat in the eggs in a slow stream.
3. With a fork, beat in 1/3 of the flour mixture, 1/2 the bananas, then another 1/3 of the flour mixture, the rest of the bananas and then the last of the flour mixture. Fold in the walnuts.
4. Turn into a greased and floured baking unit or a 2 1/2 quart mold and cover. Place on a rack

in the slow cooker. Cover the cooker, but prop the lid open with a toothpick or a twist of foil to let the excess steam escape.

5. Cook on high for 4 to 6 hours. Cool on a rack for 10 minutes. Serve Warm.

Crock-Pot Dessert Recipes

Apple and Ginger Crumble



Description

Apple and ginger crumble is a delicious dessert that requires no effort and no baking skill. Throw everything into your crock-pot and a few hours later you will have a warm, gooey dessert perfect with ice cream.

Cooking Time: 6 hr

Ingredients

- 4-5 cooking apples, peeled and sliced
- $\frac{1}{2}$ cup brown sugar, firmly packed
- $\frac{1}{2}$ cup flour
- $\frac{3}{4}$ cup rolled oats
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{2}$ teaspoon ground nutmeg
- 75 gram butter

Instructions

1. Lightly butter the crock-pot and place apple slices on the base.
2. Combine sugar, flour, rolled oats, ginger and nutmeg and cut in butter, using a pastry blender or knife. Sprinkle this mixture over the apples.
3. Cover and cook on low or auto 5-6 hrs.

Apple Brown Betty



Description

Having a crowd over for dinner but don't have time to bake? Throw this Apple Brown Betty into the crock-pot and have dessert piping hot just as your guests finish their meals.

Serves: 5

Cooking Time: 2 hr 30 min

Ingredients

- 4 cup small bread cubes (1/2 inch thick)
- 1/2 cup butter/margarine, melted
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/8 teaspoon salt
- 3/4 cup brown sugar, firmly packed
- 4 cooking apples, peeled and chopped

Instructions

1. Mix bread cubes with butter, cinnamon, nutmeg, salt and brown sugar.
2. Arrange in alternate layers with apples in crock-pot.
3. Cover and cook on high for 1 1/2 to 2 1/2 hours or until apples are tender.
4. Serve warm with cream, hard sauce or ice cream.

Apple Cranberry Compote



Description

Fruit compote can be served as a dessert, a topping for grilled meat, or as a meal unto itself. This fresh fruit compote is one of the most delicious recipes out there.

Ingredients

- 6 cooking apples, peeled and sliced
- 1 cup fresh cranberries
- 1 cup sugar
- $\frac{1}{2}$ teaspoon grated orange peel
- $\frac{1}{2}$ cup water
- $\frac{1}{4}$ cup port wine
- sour cream, to taste

Instructions

1. Arrange apple slices and cranberries in crockpot. Sprinkle sugar over fruit. Add orange peel, water and wine. Stir to mix ingredients.
2. Cover, cook on low 4-6 hours, until apples are tender. Serve warm fruits with the juices, topped with a dab of sour cream.

Apple Streusel



Description

If you need quick easy dessert recipes, then look no further because this quick easy crock-pot recipe is just what you need. This-easy-to-make dessert recipe is perfect for beginners and a great use for the slow cooker.

Ingredients

- 8 tart apples, peeled and sliced
- 1 ¹/₄ teaspoon ground cinnamon
- ¹/₄ teaspoon allspice
- ¹/₄ teaspoon ground nutmeg
- ³/₄ cup milk
- 2 tablespoon butter or margarine, softened
- ³/₄ cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 ¹/₂ cup Bisquick
- ¹/₃ cup brown sugar
- 3 tablespoon cold butter or margarine

Instructions

1. Toss apples in large bowl with cinnamon, allspice, and nutmeg. Place in crock-pot.
2. Combine milk, softened butter, sugar, eggs, vanilla, and 1/2 cup Bisquick. Spoon over apples.
3. Then combine the 1 cup Bisquick and brown sugar. Cut the cold butter into mixture until crumbly. Sprinkle mixture over the top of the apple mix in the crock-pot.
4. Cover and cook on low 6-7 hours or until the apples are soft.

Apple-Nut Cheesecake



Description

Need some new quick easy crock-pot recipes for dessert? Why not give this simple cheesecake recipe a try. Friends and family will love this recipe for plain cheesecake. It's an easy to make cheesecake that avoids the oven.

Ingredients

- 1 cup graham cracker crumbs
- $\frac{1}{2}$ teaspoon cinnamon
- 2 tablespoon sugar
- 3 tablespoon butter, melted
- $\frac{1}{4}$ cup finely chopped pecans or walnuts
- 16 ounce cream cheese
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{2}$ cup granulated white sugar
- 2 large eggs
- 3 tablespoon heavy whipping cream
- 1 tablespoon cornstarch
- 1 teaspoon vanilla
- 1 large apple, thinly sliced (about 1 $\frac{1}{2}$ cups)
- 1 teaspoon cinnamon
- $\frac{1}{4}$ cup sugar
- 1 tablespoon finely chopped pecans or walnuts

Instructions

1. Combine graham cracker crumbs, 2 tablespoons sugar, cinnamon and butter; pat into a 7-inch springform pan.
2. Beat granulated white sugar and brown sugar 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.

3. Pour mixture into the prepared crust.

4. Combine apple slices with remaining sugar, cinnamon and nuts; place topping evenly over the top of cheesecake.

5. 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.

6. 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.

Sugared Nuts



Description

Use quick easy crock-pot recipes to learn how to make candied walnuts. This recipe for glazed walnuts is one of the best crock-pot recipes around. Easy recipes for a slow cooker do not get more flavorful than this recipe.

Serves: 4

Ingredients

- 1 pound walnut pieces
- 8 tablespoon unsalted butter, melted
- $\frac{1}{2}$ cup confectioners' sugar
- $1 \frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground ginger
- $\frac{1}{4}$ teaspoon ground allspice
- $\frac{1}{8}$ teaspoon ground cloves

Instructions

1. In a 3 $\frac{1}{2}$ quart slow cooker, stir the walnuts and butter until combined. Add the confectioners' sugar, stirring to coat evenly.
2. Cover and slow-cook on high for 15 minutes. Reduce the heat to low and slow-cook, uncovered, stirring occasionally, until the nuts are coated with a crisp glaze, about 2 hours. Transfer the nuts to a serving bowl.
3. In a small bowl, combine the cinnamon, ginger, allspice and cloves. Sift the spices over the nuts, stirring to coat evenly. Cool the nuts completely before serving.

Lemon Pudding Cake



Description

Easy cake recipes are not usually also quick easy crock-pot recipes, but this delicious cake recipe combines the tastiness of cakes with the ease of crock-pots. Use your crock-pot to make a sweet and tangy cake.

Ingredients

- 3 large eggs, separated
- 1 teaspoon grated lemon peel
- $\frac{1}{4}$ cup lemon juice
- 3 tablespoon butter
- 1 $\frac{1}{2}$ cup milk
- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup all-purpose flour
- $\frac{1}{8}$ teaspoon salt

Instructions

1. Beat egg whites until stiff peaks form, set aside.
2. Beat egg yolks and blend in lemon peel juice and butter and milk.
3. Combine sugar, flour and salt and add to egg milk mixture beating until smooth. Fold into beaten egg whites.
4. Spoon into crock-pot. Cover and cook on high for 2 to 3 hours.

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