

Christmas *Dinner Recipes*



23 *Holiday Slow Cooker
Meals and Ideas*

Christmas Dinner Recipes: 23 Holiday Slow Cooker Meals and Ideas

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Christmas Dinner Recipes: 23 Holiday Slow Cooker Meals and Ideas

Letter from the Editor –

Dear Slow Cooking Enthusiast:

This year, make an easy Christmas dinner using your slow cooker. Your Christmas dinner menu preparation takes a lot of effort, and can be quite challenging with limited oven space. That's where your slow cooker comes in. We have some ideas for Christmas that will wow your taste buds. From the best Christmas appetizers and holiday drinks, to holiday slow cooker main dish recipes, Christmas dinner side dishes, and dessert ideas for Christmas, we've got them all on [AllFreeSlowCookerRecipes.com](http://www.AllFreeSlowCookerRecipes.com). With the help of our latest, free eCookbook, *Christmas Dinner Recipes: 23 Holiday Slow Cooker Meals and Ideas*, you can plan the ultimate easy Christmas dinner.

This eCookbook is full of mouth-watering and easy slow cooker Christmas recipes. Inside, you'll find some of our best Christmas dinner recipes and ideas such as our simple Christmas appetizer recipes (p.14). If you like to warm up on a chilly, winter night with a warm drink, check out our festive holiday drinks (p. 7). Plan a Christmas ham dinner with our slow cooker main dish recipes (p.18). And, be sure to check out our Christmas dinner side dishes ideas (p.25) and dessert ideas for Christmas (p.30). This free eCookbook, *Christmas Dinner Recipes: 23 Holiday Slow Cooker Meals and Ideas*, is the perfect guide for those who love making slow cooker meals—and for those in search of great ideas for their Christmas menu.

For more excellent slow cooker recipes, be sure to visit [AllFreeSlowCookerRecipes.com](http://www.AllFreeSlowCookerRecipes.com). While you're there, subscribe to AllFreeSlowCookerRecipes' free [The Slow Cooker Chronicle](#) newsletter to get free recipes delivered to your inbox every week.

Slow and Steady Wins in Taste!

Sincerely,

Blair Chavis, Editor, AllFreeSlowCookerRecipes

<http://www.AllFreeSlowCookerRecipes.com/>

Read blog articles about our recipes at RecipeChatter.com.

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CHRISTMAS DRINK RECIPES

SLOW COOKER PEPPERMINT HOT CHOCOLATE/ PEPPERMINT MOCHA RECIPE

BY: [STEPHANIE O'DEA \(AUTHOR OF THE MAKE IT FAST, COOK IT SLOW COOKBOOKS AND TOTALLY TOGETHER: SHORTCUTS TO AN ORGANIZED LIFE\)](#)



Nothing says winter like the peppermint. Make a cherished hot chocolate drink recipe with this recipe for Slow Cooker Peppermint Hot Chocolate or Peppermint Mocha Recipe. Enjoy it as a hot chocolate or make it into an elegant coffee drink!

SERVES: 10

COOKING TIME: 3 HRS

INGREDIENTS FOR BASIC PEPPERMINT HOT CHOCOLATE

- 3 cups non-fat dried milk
- 1 cup powdered sugar
- $\frac{3}{4}$ cup cocoa powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup chocolate syrup
- 1 to 2 teaspoons peppermint extract
- 7 cups water
- Marshmallows and candy canes for garnish

INGREDIENTS FOR "MOCHA"

- Pour the cooked hot chocolate over a shot of espresso or $\frac{1}{2}$ cup very strong coffee

INGREDIENTS FOR "ADULT DRINK"

- Omit the peppermint extract and pour the hot chocolate over a shot of Peppermint Schnapps

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INSTRUCTIONS

1. Take out a 4-quart slow cooker.
2. Combine the dry ingredients into your slow cooker and stir with a spoon.
3. Squeeze in a half-cup of chocolate sauce, and add the peppermint extract.
4. Add the water, a cup at a time, and stir well. The chocolaty mixture will be bubbly and look powdery. It's okay---it will cook together.
5. Cover and cook on high for 2 to 3 hours, or until completely hot.
6. Serve with marshmallows and candy canes.
7. If serving to guests, keep the pot on low with the lid off, and provide a ladle.
8. If kept on warm, the hot chocolate will not stay warm enough.

NOTES

1. Two teaspoons of peppermint extract might be too strong. The author recommends starting with 1 teaspoon, and add $\frac{1}{4}$ teaspoon more at a time, to taste.

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CHRISTMAS DRINK RECIPES

HOT BUTTERED RUM IN THE SLOW COOKER

BY: [STEPHANIE O'DEA \(AUTHOR OF THE MAKE IT FAST, COOK IT SLOW COOKBOOKS AND TOTALLY TOGETHER: SHORTCUTS TO AN ORGANIZED LIFE\)](#)



Slow cooker recipes can be handy for holiday drinks. This recipe for Hot Buttered Rum In The Slow Cooker is a delicious drink to make for the fall or winter holidays.

SERVES: 5

COOKING TIME: 2 HRS

INGREDIENTS

- 4 cups warm water
- 1 cup dark brown sugar
- 1 cup butter
- 1 pinch salt (even if butter is salted)
- 2 sticks cinnamon
- 3 whole cloves
- ¼ teaspoon nutmeg

INGREDIENTS TO ADD LATER

- 1 to 2 shots of rum
- splash of eggnog (or pumpkin eggnog)

INSTRUCTIONS

1. Use a 2- to 4-quart slow cooker.
2. Add water, brown sugar, butter, salt, cinnamon sticks, cloves, and nutmeg to the slow cooker.
3. Cover and cook on high for 1 to 2 hours or until the butter has melted and the mixture is quite hot.
4. Ladle into a mug with a shot or 2 of rum, and add a splash of eggnog.
5. Garnish with a sprinkle of nutmeg and cinnamon if desired.

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CHRISTMAS DRINK RECIPES

CHRISTMAS CRANBERRY PUNCH

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



Punch drink recipes are perfect for your slow cooker! Try this recipe for Christmas Cranberry Punch in your slow cooker and you won't be disappointed. It's made with several types of juice, spices and red hot candies for an extra warm kick. Everyone will love this recipe and it will become one of those Christmas drink recipes you make every year.

SERVES: 7

COOKING TIME: 3 HRS

INGREDIENTS

- 4 cups hot water
- 6 tablespoons sugar
- 2 cups cranberry juice
- ½ cup orange juice
- 2 tablespoons lemon juice
- ¼ teaspoon ground cloves
- 1 cinnamon stick
- ¼ cup red hot candies

INSTRUCTIONS

1. Combine all ingredients in slow cooker.
2. Stir until sugar is dissolved.
3. Cover and cook on LOW for 2 to 3 hours.
4. Turn to WARM and serve in mugs.

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CHRISTMAS DRINK RECIPES

SLOW COOKER GINGERBREAD LATTE RECIPE

BY: [STEPHANIE O'DEA \(AUTHOR OF THE MAKE IT FAST, COOK IT SLOW COOKBOOKS AND TOTALLY TOGETHER: SHORTCUTS TO AN ORGANIZED LIFE\)](#)



This Slow Cooker Gingerbread Latte recipe is a sweet slow cooker dessert recipe for the winter holidays. If you like gingerbread cookies, you'll love this dessert drink!

SERVES: 4

COOKING TIME: 3 HRS

INGREDIENTS

- 4 cups milk (2 percent or lower is best)
- ½ cup white sugar (baker's sugar is suggested)
- 2 teaspoons ground ginger
- 2 teaspoons vanilla extract
- 1 teaspoon ground cinnamon
- ¼ teaspoon cloves
- ¼ teaspoon nutmeg
- cinnamon stick, whipped cream for garnish (optional)
- ½ cup strong black coffee, or freshly-brewed shot of espresso

INSTRUCTIONS

1. Use a 4-quart slow cooker.
2. Put the milk into your slow cooker and whisk in the dried spices. (Don't add the coffee.)
3. Cover and cook on LOW for 3 hours or on HIGH for 1 to 2 hours. The milk should be hot, but if your slow cooker tends to get hot enough to boil, keep an eye on it. Do not let the milk boil.
4. Pour over hot coffee or espresso.
5. Garnish with whipped cream, a sprinkle of nutmeg and a cinnamon stick.

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CHRISTMAS DRINK RECIPES

SLOW COOKER SPICED WASSAIL

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



Among Christmas drink recipes, this recipe for Slow Cooker Spiced Wassail is a classic. It's made with orange juice, apple cider, cloves, cinnamon and more. Add a little rum for an extra kick if you like. This recipe makes 15 servings, so it's great for holiday entertaining.

SERVES: 15

COOKING TIME: 8 HRS

INGREDIENTS

- 1 (6-ounce) can of frozen orange juice
- 6 ½ cups water
- ½ gallon apple cider
- 1 (6-ounce) can of frozen lemonade
- ½ cup sugar
- 12 whole cloves
- 4 cinnamon sticks
- 2 teaspoons allspice

INSTRUCTIONS

1. In a cheesecloth bag or tea strainer, place cloves, cinnamon and allspice. If using cheesecloth, tie shut with kitchen string.
2. Place in large slow cooker.
3. Add remaining ingredients to large slow cooker.
4. Cover and cook on LOW for 7 to 8 hours.
5. Turn to warm, and serve in mugs.

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CHRISTMAS APPETIZER RECIPES

SLOW COOKER PARTY MEATBALLS

BY: [BRANDIE FROM THE COUNTRY COOK](#)



If you're looking for super easy slow cooker frozen meatball appetizer recipes, this recipe for Slow Cooker Party Meatballs is perfect. Just add grape jelly and barbecue sauce and them cook!

COOKING TIME: 8 HRS

INGREDIENTS

- 1 (32-ounce) bag frozen meatballs
- 1 (18-ounce) jar grape jelly
- 1 (18-ounce) bottle of your favorite BBQ sauce

INSTRUCTIONS

1. Pour the meatballs, grape jelly and BBQ sauce into your slow cooker and stir well until combined.
2. Cook the mixture on LOW for 6 to 8 hours or on HIGH for 2 to 2 ½ hours until completely cooked through (stirring occasionally).
3. When they are ready, just set your slow cooker to the "keep warm" setting and let guests serve themselves.
4. Place small bowls and toothpicks next to the meatballs.

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CHRISTMAS APPETIZER RECIPES

ARTICHOKE SPINACH DIP

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



If you're looking for delicious slow cooker appetizer recipes you can make for your family or friends, try this creamy, cheesy Artichoke Spinach Dip, made with four kinds of cheese and Alfredo sauce. Eat it with bread, chips or veggies!

SERVES: 24

COOKING TIME: 4 HRS

INGREDIENTS

- 1 (16-ounce) bag frozen spinach, thawed
- 2 (14-ounce) cans artichoke hearts, drained
- 1 (10-ounce) jar Alfredo sauce
- ½ cup mayonnaise
- 1 (8-ounce) package cream cheese
- 3 garlic cloves, minced
- 2 tablespoons lemon juice
- 1 cup shredded mozzarella cheese
- 1 cup shredded Swiss cheese
- ½ cup Parmesan cheese
- ½ teaspoon paprika

INSTRUCTIONS

1. Drain spinach and dry with paper towels. Absorb as much liquid as possible.
2. Rinse artichokes and cut coarsely.
3. Combine all ingredients in slow cooker, except the Parmesan cheese and paprika.
4. Cover and cook on LOW for 3 to 4 hours.
5. Sprinkle with Parmesan cheese and paprika and serve with toasted French bread slices or chips.

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CHRISTMAS APPETIZER RECIPES

BAKED BRIE SLOW COOKER RECIPE

BY: [STEPHANIE O'DEA \(AUTHOR OF THE MAKE IT FAST, COOK IT SLOW COOKBOOKS AND TOTALLY TOGETHER: SHORTCUTS TO AN ORGANIZED LIFE\)](#)



This "Baked" Brie Slow Cooker Recipe is a gem among slow cooker appetizer recipes. Made with brie cheese, crescent rolls and more, it's a rich, decadent treat.

COOKING TIME: 4 HRS

INGREDIENTS – EASY VERSION

- a wheel of brie
- refrigerated crescent rolls

INGREDIENTS – HOMEMADE VERSION (ALSO GLUTEN-FREE)

- ¼ cup butter
- ¾ cup small curd cottage cheese or sour cream
- 1 cup gluten-free flour mix (Pamela's recommended) or all-purpose flour
- 1 teaspoon xanthan gum (omit if using all-purpose flour)
- 1/8 teaspoon salt
- ¼ teaspoon cream of tartar
- ½ teaspoon baking soda
- 1 tablespoon sugar
- wheel of brie

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NOTES

1. From the author: I put the brie and the dough directly into my 4-quart slow cooker and baked it like that. In retrospect, I should have put the brie into an oven-safe round dish, and then put it into the slow cooker for easier removal. I was able to get it out, but it wasn't very pretty.

INSTRUCTIONS

1. If making the dough at home, follow the tutorial from the [Delightfully Gluten Free](#) site.
2. Roll out the chilled dough or crescent rolls on a cutting board. Don't tear apart the little crescent roll triangles, keep them together. (Author didn't bother to use an actual rolling pin; she just squished the dough down with a piece of plastic wrap.)
3. Place the wheel of brie in the center and fold the dough around the edges. If you have enough dough to cover the top, use that too. Or, leave a peek-hole.
4. Cover and cook on high for 3 to 4 hours, with a toothpick wedged in the cover for just a bit of a vent hole. You can also use a chopstick.
5. Your brie will be done when the dough has browned on top, and begun to pull away from the sides of the slow cooker, or dish.

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MAIN DISH IDEAS FOR CHRISTMAS

BROWN SUGAR HONEY GLAZED HAM

BY: [KATIE FROM KATIE'S CUCINA](#)



This recipe for Brown Sugar Honey Glazed Ham is excellent for the holiday months. Your slow cooker does all the work for you so you have more time with family and friends. This honey glazed ham recipe is fuss-free and tasty. It's made with six ingredients. Brown sugar and honey make the ham sweet. Cinnamon, cloves, and nutmeg season the ham and produce a wonderful aroma. Serve your slow cooker glazed ham with your favorite side dishes.

SERVES: 6

PREPARATION TIME: 5 MIN

COOKING TIME: 6 HRS ON HIGH; 10 HRS ON LOW

COOKING VESSEL SIZE: 6-QUART SLOW COOKER

INGREDIENTS

- 1 (6.5-pound) bone-in-ham
- 1 cup brown sugar
- ¼ teaspoon cinnamon
- ¼ teaspoon ground cloves
- 1/8 teaspoon nutmeg
- ¼ cup honey

INSTRUCTIONS

1. Place a slow cooker bag in a 6-quart slow cooker. Then, place the ham flat-side down in the slow cooker. If the ham is too tall for the slow cooker, run your knife on the top of the slow cooker trimming away excess meat (place the excess meat in the slow cooker).
2. In a medium-sized bowl, mix brown sugar, cinnamon, ground cloves, and nutmeg together.
3. Rub the brown sugar mixture on the ham until it's all used.
4. Then, drizzle ¼ cup honey on top of the ham.
5. Place the lid on the slow cooker and cook for 8 to 10 hours on LOW or 4 to 6 hours on HIGH.
6. Remove the cooked ham, carefully trim, and pour additional glaze on top of the ham.

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MAIN DISH IDEAS FOR CHRISTMAS

AMY'S BROWN SUGAR PORK LOIN

BY: [GINGER FROM CROCK POT RECIPE EXCHANGE](#)



What a marvelous pork tenderloin slow cooker recipe! Amy's Brown Sugar Pork Loin is one of the tastiest slow cooker pork recipes you can make for a family dinner, and you hardly have to think about it. Hear, hear!

COOKING TIME: 9 HRS

INGREDIENTS

- 1 boneless pork loin roast, 4 to 6 pounds
- 1 clove garlic, halved
- salt and pepper
- 1 1/3 cups brown sugar, divided
- 1 tablespoon Dijon mustard
- 1 tablespoon balsamic vinegar
- 1/4 teaspoon cinnamon

INSTRUCTIONS

7. Wash pork roast, trim excess fat, pat dry and rub with garlic halves.
8. Sprinkle with salt and pepper, and then prick the roast all over with a fork or skewer.
9. In a cup or bowl, combine 1 cup of brown sugar, the mustard and the vinegar. Rub all over the roast.
10. Cover and cook on LOW for 7 to 9 hours. Pour off the excess juices.
11. Combine the remaining 1/3 cup brown sugar with cinnamon. Spread the mixture over the top of the roast. Cover and continue cooking on LOW for 1 hour longer.

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MAIN DISH IDEAS FOR CHRISTMAS

SUPER SIMPLE CRANBERRY ROAST BEEF SLOW COOKER RECIPE

BY: [STEPHANIE O'DEA \(AUTHOR OF THE MAKE IT FAST, COOK IT SLOW COOKBOOKS AND TOTALLY TOGETHER: SHORTCUTS TO AN ORGANIZED LIFE\)](#)



This Super Simple Cranberry Roast Beef slow cooker recipe is a unique take on the expected slow cooker recipes for beef, and it's quite simple with just four ingredients!

SERVES: 4

COOKING TIME: 9 HRS

INGREDIENTS

- 2 to 3 pounds beef, pork or stew chunks
- 1 tablespoon dried onion flakes (or 1 medium yellow onion, diced)
- 2 tablespoons soy sauce
- 1 (16-ounce) whole berry cranberry sauce (or 2 cups homemade)

INSTRUCTIONS

1. Use a 4-quart slow cooker. Plop in the meat (frozen is fine), and add the onion and soy sauce.
2. Pour in the entire can of cranberry sauce over the top. (Do not add water.)
3. Cover and cook on LOW for 7 to 9 hours or on HIGH for 5 to 6.
4. If you are cooking on HIGH, you may need to "help" the meat break apart by taking it out an hour or so before serving by cutting it into chunks, then returning to the sauce.
5. Serve over mashed potatoes, and with a green salad.

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MAIN DISH IDEAS FOR CHRISTMAS

ALL DAY SLOW COOKER HAM

BY: [AMANDA FROM MOMS WITH CROCK POTS](#)



Learn how to cook a ham in a slow cooker with ease using this recipe for All Day Slow Cooker Ham. All you need is a ham, some brown sugar, and time to let it cook! This slow cooker ham cooks all day, which means it will come out tender and juicy. Serve it up for your next holiday meal with your favorite sides. It's sure to be a hit!

PREPARATION TIME: 5 MIN

COOKING TIME: 8 HRS ON LOW

INGREDIENTS

- 2 cups packed brown sugar
- 1 (8-pound) cured, bone-in picnic ham

NOTES

1. Make sure you purchase a bone-in picnic ham and not a traditional ham.

INSTRUCTIONS

1. Spread about 1 ½ cups of brown sugar on the bottom of the slow cooker crock.
2. Place the ham flat side down into the slow cooker – you might have to trim it a little to make it fit.
3. Use your hands to rub the remaining brown sugar onto the ham.
4. Cover and cook it on LOW for 8 hours.

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MAIN DISH IDEAS FOR CHRISTMAS

EASY SLOW COOKER TURKEY BREAST

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



If you're in search of easy recipes for a slow cooker that you can make around the holidays, look no further than this recipe for Easy Slow Cooker Turkey Breast. Try slow cooking your turkey instead of roasting it!

COOKING TIME: 8 HRS

INGREDIENTS

- 1 (6-pound) bone-in turkey breast
- 1 (1-ounce) envelope dry onion soup mix
- 3 tablespoons butter

INSTRUCTIONS

3. Rinse the turkey breast and pat dry. Cut off any excess skin, but leave the skin covering the breast.
4. Rub onion soup mix all over outside of the turkey and under the skin.
5. Place butter in bottom of slow cooker and let it melt for a couple of minutes.
6. Then place turkey breast in slow cooker. Cover, and cook on HIGH for 1 hour, then set to LOW, and cook for 7 hours or until turkey breast comes to a temperature of 165 degrees.
7. When turkey is done take it out and let it sit for 10 to 15 minutes. While it is sitting, use the drippings in the slow-cooker to make gravy.

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MAIN DISH IDEAS FOR CHRISTMAS

HONEY GLAZED HAM SLOW COOKER RECIPE

BY: [STEPHANIE O'DEA \(AUTHOR OF THE MAKE IT FAST, COOK IT SLOW COOKBOOKS AND TOTALLY TOGETHER: SHORTCUTS TO AN ORGANIZED LIFE\)](#)



If you're looking for tasty slow cooker ham recipes for Easter or any occasion, this Honey Glazed Ham Slow Cooker Recipe is a delicious choice, made with apple cider vinegar, honey, Worcestershire sauce, brown sugar and thyme.

SERVES: 6

COOKING TIME: 6 HRS

INGREDIENTS

- 5 to 7 pound bone-in ham
- ¼ cup apple cider vinegar
- ¼ cup honey
- ¼ cup butter, melted
- 1 teaspoon Worcestershire sauce
- 1 tablespoon brown sugar
- 2 teaspoons ground thyme

INSTRUCTIONS

1. Use a 6-quart slow cooker.
2. Unwrap ham, and discard flavor packet. Put ham into slow cooker.
3. In a small bowl, combine vinegar, honey, butter, Worcestershire sauce, sugar, and thyme.
4. Pour mixture evenly over the ham.
5. Cover and cook on LOW for 6 hours, or until heated through.

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CHRISTMAS DINNER SIDE DISHES

SLOW COOKER POTATOES AU GRATIN

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



It's shocking that you can make slow cooker potato recipes like this one for Slow Cooker Potatoes Au Gratin, but you can! It's a rich delight, made with whole milk, cheese soup, cream cheese, garlic and more.

SERVES: 6

COOKING TIME: 7 HRS

INGREDIENTS

- ½ cup whole milk
- 1 (10-ounce) can condensed Cheddar cheese soup, un-diluted
- 1 (8-ounce) package cream cheese softened
- 1 garlic clove, minced
- ¼ teaspoon pepper
- 2 pounds russet potatoes, cut in ¼-inch slices
- ½ cup chopped onion
- paprika for garnish

INSTRUCTIONS

1. Warm the milk in a small saucepan over medium heat until nearly boiling.
2. Remove the milk from the heat and add the soup, cream cheese, garlic, and pepper. Stir with a whisk until smooth.
3. Layer about 1/3 of the potato and onions in bottom of slow cooker. Top with 1/3 of cheese mixture. Repeat process until all ingredients are used.
4. Cover and cook on LOW for 6 ½ to 7 hours, or until potatoes are tender.
5. Sprinkle with paprika and serve.

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CHRISTMAS DINNER SIDE DISHES

ORANGE MARMALADE GLAZED CARROTS

BY: [GINGER FROM CROCK POT RECIPE EXCHANGE](#)



Whether you're looking for Christmas or Thanksgiving side dish recipes, or just want a fun treat for a weeknight meal, this recipe for Orange Marmalade Glazed Carrots is a delicious accompaniment to any meal!

COOKING TIME: 4 HRS

INGREDIENTS

- 2 pounds (or 4 cups) of carrots, sliced to ½-inch thick (or pre-packaged baby carrots)
- ¾ cup of orange marmalade
- 3 tablespoons of water
- 1 tablespoon of butter, softened
- ¼ teaspoon of ground ginger
- ¼ teaspoon of ground cinnamon
- 2 tablespoons of honey

NOTES

1. Cooking time will depend on how firm or soft you like your carrots.

INSTRUCTIONS

1. In the bottom of a 2 to 3 quart slow cooker, mix the marmalade, water, butter and spices.
2. Once incorporated, toss the carrots in and stir to coat.
3. Drizzle the top of the carrots with the honey.
4. Cook on LOW for 6 to 8 hours or on HIGH for 3 to 4 hours.
5. Just before serving squeeze ½ lemon into the slow cooker and stir.

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CHRISTMAS DINNER SIDE DISHES

BREAD ROLLS IN THE SLOW COOKER

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



Believe it or not, slow cooker bread is possible with unusual recipes for your slow cooker like this recipe Bread Rolls in the Slow Cooker. Extend your passion for slow cooking with this fun recipe!

COOKING TIME: 2 HRS

INGREDIENTS

- (about) 10 frozen rolls (Rhodes Frozen Texas Rolls)

INSTRUCTIONS

1. Place frozen rolls directly in the bottom of your greased 3-quart slow cooker.
2. Place them so they aren't touching.
3. Cover and cook on HIGH for 2 hours. (The tops won't really "brown" like they do in the oven, so make sure not to overcook them even though they don't look done.)

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CHRISTMAS DINNER SIDE DISHES

GRANDMA'S SLOW COOKER SCALLOPED POTATOES

BY: [CAMPBELL'S KITCHEN](#)



Grandma's Slow Cooker Scalloped Potatoes are the perfect side dish to bring to any family gathering or potluck. Creamy and cheesy, this scalloped potato recipe marries delicious flavors with extreme ease. Layer the scalloped potatoes and onions with the creamy soup mixture to make sure the ingredients are incorporated throughout. After cooking the dish for five hours, melt cheesy goodness over the top of the potatoes to add the finishing touch. Serve these cheese scalloped potatoes alongside a meat and

vegetable, or eat on their own. They are that good.

SERVES: 6

PREPARATION TIME: 20 MIN

COOKING TIME: 5 HRS ON HIGH

COOKING VESSEL SIZE: 6-QUART SLOW COOKER

INGREDIENTS

- 3 pounds Yukon Gold or Eastern potatoes, unpeeled and thinly sliced (about 9 cups)
- 1 large onion, thinly sliced (about 1 cup)
- 1 (10 $\frac{3}{4}$ -ounce) can Campbell's Condensed Cheddar Cheese Soup
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ cup grated Parmesan cheese
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground black pepper
- 1 cup shredded Cheddar cheese (about 4 ounces)

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INSTRUCTIONS

1. Spray a 6-quart slow cooker with cooking spray.
2. Layer one third of the potatoes and half of the onion in the slow cooker. Repeat the layers. Top with remaining potatoes.
3. Stir the soup, milk, Parmesan cheese, salt and black pepper in a medium bowl. Pour the soup mixture over the potatoes.
4. Cover and cook on HIGH for 4 to 5 hours or until the potatoes are tender.
5. Sprinkle with the Cheddar cheese.
6. Cover and let stand for 5 minutes or until the cheese is melted.

Christmas Dinner Recipes: 23 Holiday Slow Cooker Meals and Ideas

DESSERT IDEAS FOR CHRISTMAS & MORE

CHOCOLATE CHIP GINGERBREAD CAKE

BY: [MARTHA FROM SIMPLE NOURISHED LIVING](#)



Whether you are looking for holiday dessert ideas or just want a delicious dessert to enjoy with your family after dinner, you can't go wrong with this Chocolate Chip Gingerbread Cake. This cake is made with only five ingredients and is so easy to throw together because it uses boxed gingerbread mix. The addition of chocolate chips to the cake might just make it the best gingerbread cake recipe ever. The sweetness of the chocolate complements the spiced ginger perfectly, and a scoop of ice cream right on top of the cake is the perfect finishing touch.

SERVES: 12

PREPARATION TIME: 10 MIN

COOKING TIME: 3 HRS ON HIGH

COOKING VESSEL SIZE: ROUND BAKING PAN IN A 6-QUART SLOW COOKER

INGREDIENTS

- 1 (14 ½-ounce) package gingerbread mix (author used Betty Crocker)
- 1 egg (or amount called for on package)
- 1 ¼ cups water (or amount called for on package)
- 1 tablespoon unsweetened cocoa powder
- ½ cup mini semisweet chocolate chips

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INSTRUCTIONS:

1. Grease and flour a baking pan that will fit in your slow cooker. (A loaf pan or round cake pan are good options. Author used round spring-form pan with 7 ½-inch diameter.)
2. In a large bowl, whisk together the cake mix, egg, water, and cocoa powder until well blended and smooth.
3. Stir in the chocolate chips.
4. Pour the batter into your prepared baking pan and spread it out evenly.
5. Place pan in the slow cooker.
6. Place a chopstick or wooden spoon handle at one end of the slow cooker to vent the lid (The slow cooker should be covered, but propped open a crack at one end.).
7. Bake on HIGH for 2 to 3 hours or until a toothpick inserted into the center of the cake comes out with a few moist crumbs attached.
8. Carefully remove the pan from the slow cooker and place your baking pan on a rack to cool.
9. Slice into 12 servings.
10. Enjoy warm with a bit of whipped cream, if desired.

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DESSERT IDEAS FOR CHRISTMAS & MORE

APPLE PEAR DELIGHT

BY: [HOPE FROM A BUSY MOM'S SLOW COOKER ADVENTURES](#)



Apple Pear Delight is a slow cooker dessert recipe that's perfect for fall or winter. Make as a weeknight treat or serve it up for a holiday meal!

COOKING TIME: 10 HRS

INGREDIENTS

- 3 apples, peeled and sliced
- 3 pears, peeled and sliced
- 1/3 cup brown sugar
- 2 tablespoons brown sugar (for the topping)
- 1 tablespoon lemon juice
- 1 teaspoon lemon juice
- 3 tablespoons orange juice
- 2 teaspoons vanilla
- ½ teaspoon cinnamon
- 1 cup granola
- 2 cups Bisquick
- 1 cup water
- 1 teaspoon vanilla
- 2 tablespoons sugar

INSTRUCTIONS:

1. Spray your slow cooker liner with non-stick spray.
2. In the liner, toss together the apples, pears, 1/3 cup brown sugar, lemon juice, orange juice, vanilla, cinnamon and granola.
3. In a separate bowl, mix together the Bisquick, water, vanilla and sugar. Pour over the top of your apple-pear mixture and sprinkle with brown sugar.
4. Cook on WARM for 8 to 10 hours.

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DESSERT IDEAS FOR CHRISTMAS & MORE

SLOW COOKER CHEESECAKE IN A JAR

BY: [GINGER FROM CROCK POT RECIPE EXCHANGE](#)



If you're looking for homemade gift ideas in a jar, your slow cooker is a great tool! Slow cooker dessert recipes like this one for Slow Cooker Cheesecake In A Jar is fun, tasty and easy!

YIELDS: 6 (8-OUNCE) CANNING JARS (HEAT PROOF)

INGREDIENTS - CRUST

- 1 cup of graham cracker crumbs
- 1/3 cup of sugar
- 4 tablespoons of butter, melted

INGREDIENTS - FILLING

- 2 (8-ounce) packages of cream cheese, at room temperature
- 1 (14-ounce) can of sweetened condensed milk
- 2 eggs, at room temperature
- 1 ½ teaspoon pure vanilla extract
- zest of 1 lemon

Christmas Dinner Recipes: 23 Holiday Slow Cooker Meals and Ideas

INSTRUCTIONS

1. In a small mixing bowl add the graham cracker crumbs, sugar and melted butter. Stir to incorporate.
2. Heat 2 to 4 cups of water in your microwave. Also, go ahead and turn on your slow cooker (6-quart oval recommended) to HIGH. This is going to preheat it while you're making the filling.
3. In a large bowl add the cream cheese and using mixer, mix until fluffy.
4. Slowly add in the can of sweetened condensed milk.
5. Once that's incorporated add one egg at a time.
6. Once the eggs are mixed in thoroughly add the vanilla extract and lemon zest. Mix until well incorporated.
7. Fill the jars with EQUAL amounts of cheesecake filling. (This is so important because you want all the cheesecakes to cook evenly.)
8. Carefully pour the hot water into the preheated slow cooker.
9. Place the jars in the slow cooker, making sure that none are touching the edges of the crockery or each other.
10. You're looking for the water to come up $\frac{1}{2}$ - $\frac{3}{4}$ of the way up on the jars.
11. Cover slow cooker with lid and cook on HIGH for 1 to 2 hours. (You're going to look for the filling to firm up and not be jiggly in the center.)
12. Take the lid off (pick straight up, don't tilt it sideways, because you don't want any condensation from lid dropping onto the top of the cheesecakes). Turn the slow cooker off. Don't try to remove the jars until they cool down.
13. The cheesecakes have completely cooled, place the lid and rims on the jars and place in the fridge for at least 4 hours.
14. Serve as is, with berries, or even drizzled with caramel.

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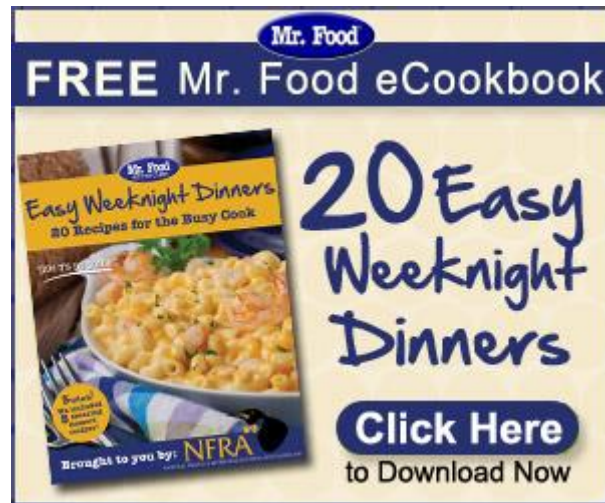
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DESSERT IDEAS FOR CHRISTMAS & MORE

SLOW COOKER CHRISTMAS ORNAMENTS

BY: [STEPHANIE O'DEA \(AUTHOR OF THE MAKE IT FAST, COOK IT SLOW COOKBOOKS AND TOTALLY TOGETHER: SHORTCUTS TO AN ORGANIZED LIFE\)](#)



Edible tree ornaments are fun to make, especially when you cook them in your slow cooker! Try this easy recipe for Slow Cooker Christmas Ornaments. Making edible Christmas decorations is a fun activity to share with your children around the holidays.

INGREDIENTS

- 1 cup salt
- 3 cups flour
- 1 cup luke warm water
- 1 tablespoon vegetable oil

INSTRUCTIONS

1. Mix dough with hand or stand mixer until it reaches a ball. If needed, add 1 tablespoon more water while mixing. (The dough will be sticky, but will hold shape when molded.)
2. Make ornaments (or beads for stringing). (You can make a bunch of beads to create a garland, and a few cut-out shapes for regular ornaments with play dough cookie cutters.)
3. Use a chopstick to make a hole in the center of the ornaments (you need to have a good amount of dough surrounding the hole so it doesn't crumble when hung.)
4. Line the bottom of your slow cooker with parchment paper.
5. Place dough creations into the bottom of your slow cooker.
6. Cover and cook on HIGH for 2 to 3 hours, flipping once.
7. The ornaments are done when they are hard to the touch and have browned slightly.
8. After they have cooled completely, paint. (Author used Crayola poster paint. A paint that dries with a shiny coat would look better. Seal with a varnish or Mod Podge.)

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DESSERT IDEAS FOR CHRISTMAS & MORE

SLOW COOKER EGGNOG BREAD PUDDING

BY: [CARRIE FROM BAKEAHOLIC MAMA](#)



Slow Cooker Eggnog Bread Pudding is one of the best bread pudding recipes you could make for Christmas. It's packed with two cups of eggnog, nutmeg, cinnamon, vanilla, and more. This creamy, sweet treat is the perfect dessert to finish off your Christmas meal. If you're attending a New Year's potluck, this easy bread pudding recipe would also be a great, bring-along treat.

COOKING TIME: 4 HRS ON HIGH; 8 HRS ON LOW

INGREDIENTS

- 1 loaf day-old bread (author used brioche)
- 7 eggs
- 2 cups eggnog
- 1 cup milk
- ½ cup brown sugar
- 1 teaspoon vanilla extract
- 1 tablespoon cinnamon
- ½ teaspoon nutmeg
- Additional eggnog for serving

INSTRUCTIONS

1. Tear bread into 1-inch pieces.
2. In a large bowl, whisk eggs, eggnog, milk, sugar, vanilla, and spices together.
3. Fold in bread pieces until coated.
4. Pour mixture into your slow cooker (author used 5-quart slow cooker).
5. Place slow cooker on HIGH for 3 to 4 hours or on LOW for 6 to 8 hours.
6. The bread pudding is done when the center has set and no longer jiggles.
7. Serve hot with cold eggnog poured over the top. Add a few dashes of cinnamon or nutmeg on top of your pudding (optional).

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