

Slow Cooker

Cake Mix Recipes



16 To-Die-For Recipes with Cake Mix

ALLFREE SLOWCOOKER RECIPES 

Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix

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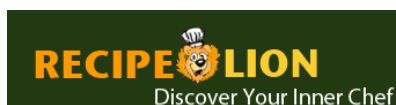
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[KAREN](#) FROM 365 DAYS OF SLOW COOKING

Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix

Letter from the Editor

Dear Slow Cooking Enthusiast:

There's no wrong time to bake a cake, especially when the cake is easy to make! Your slow cooker might not be top of mind when it comes to baking, but it's actually a very handy tool for "baking" cakes and other desserts. Cake recipes for slow cooker are fun any time of year, and they're particularly useful during warm months when you might not want to heat up your kitchen. You might also enjoy the freedom of making a slow cooker cake mix recipe when your oven is occupied during holiday meal preparation. AllFreeSlowCookerRecipes.com has a variety of slow cooker cake mix recipes which make dessert preparation even easier. Slow cooker dessert recipes with cake mix come in many forms, not just cake! We've included some of our best slow cooker cake mix recipes in our handy new eCookbook, *Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix*.

This eCookbook is full of fun and creative start-with-cake-mix recipes for the slow cooker, including cake mix cake recipes, cobblers, tortes, and more. Inside, you'll find some of our best chocolate cake mix recipes (p.8). You'll also find yellow cake mix recipes (p. 13), as well as white cake mix recipes (p. 23). We've included some nontraditional cake mix recipes too! This free eCookbook, *Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix*, is the ultimate slow cooker cake mix recipes collection!

For more excellent slow cooker recipes, be sure to visit 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/>

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Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix

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CHOCOLATE CAKE MIX RECIPES

GOOEY CHOCOLATE SLOW COOKER CAKE

BY: [MOMS WITH CROCK POTS](#)



If you're in search of chocolate cake mix recipes, this Gooey Chocolate Slow Cooker Cake is a decadent choice, made with chocolate cake mix, sour cream, chocolate pudding, chocolate chips and more. This doctored up cake mix recipe is rich, moist, and is sure to satisfy your chocolate craving.

PREPARATION TIME: 5 MIN

COOKING TIME: 4 HRS ON HIGH

COOKING TIME: 8 HRS ON LOW

INGREDIENTS

- 1 package chocolate cake mix (any 2-layer size)
- 2 cups sour cream
- 1 package instant chocolate pudding, small box
- 1 (6-ounce) small bag semisweet chocolate chips
- $\frac{3}{4}$ cup oil
- 4 eggs
- 1 cup water

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INSTRUCTIONS

1. Spray slow cooker with non-stick spray. Coat the inside of a slow cooker with cooking spray or butter.
2. Mix all ingredients together.
3. Cook on LOW for 6 to 8 hours or HIGH for 3 to 4 hours.
4. Don't lift the lid. Serve with ice cream. Store in fridge. Reheat or eat cold and enjoy!

NOTES

1. Try different flavor cake mixes, pudding mix, and bags of chips for various flavor combinations. Chocolate with peanut butter chips, vanilla flavored mixes, white chocolate chips, or mint flavored ones all work well.

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CHOCOLATE CAKE MIX RECIPES

HEATH BAR CHOCOLATE PUDDING CAKE

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



Among Betty Crocker cake mix recipes, this Heath Bar Chocolate Pudding Cake is a fabulous choice! It's made with Betty Crocker Triple Chocolate cake mix, Heath toffee bits, chocolate chips, vanilla pudding, and more. This moist, chocolaty cake is one slow cooker chocolate cake you'll want to make again and again!

SERVES: 10

COOKING TIME: 2 HRS ON HIGH

BISCUIT INGREDIENTS

- 1 box (21 ½-ounce) Betty Crocker Triple Chocolate cake mix
- 1 package (4 serving size) instant French vanilla pudding and pie filling mix
- 1 cup sour cream
- 1 cup heath toffee bits
- 1 cup chocolate chips
- 1 cup water
- ¾ cup canola oil

INSTRUCTIONS

1. Spray slow cooker with nonstick cooking spray.
2. Combine cake mix, pudding, sour cream, toffee bits, chocolate chips, water and oil in mixing bowl. Stir well to combine. Batter will be slightly lumpy.
3. Pour into slow cooker.
4. Cover and cook on HIGH for 1 ½ to 2 hours. Middle will be a little gooey and pudding-like.
5. Serve with ice cream.

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CHOCOLATE CAKE MIX RECIPES

CHOCOLATE COVERED STRAWBERRY DUMP CAKE

BY: [CROCK POT RECIPE EXCHANGE](#)



Cake mix slow cooker recipes like this one for Chocolate Covered Strawberry Dump Cake are super easy and deliciously decadent. This recipe just requires three simple ingredients!

COOKING TIME:

INGREDIENTS

- 1 (21-ounce) can strawberry pie filling
- 1 box Dove Chocolate Discoveries Chocolate Baking Mix
- 1 stick butter, melted

INSTRUCTIONS

1. Start by using the butter wrapper to grease the inside of your 2- to 3-quart slow cooker.
2. Pour the can of strawberry pie filling into the bottom of the slow cooker. Make sure it's evenly spread out.
3. The Dove baking mix will have 2 bags inside the box. (One is the actual baking mix and one is the dark chocolate baking bits.) Open the baking bits and evenly distribute $\frac{1}{2}$ of them over the strawberry pie filling. (Be careful not to let any of the baking bits touch the side of the crockery.)
4. Sprinkle the baking mix evenly over the baking bits layer. If needed, use the back of a spoon to spread it out as evenly as possible.
5. Add the remainder of the baking bits (again, not letting any touch the side of the crockery) evenly over the baking mix.
6. Pour the melted butter on top of the last layer, making sure it's evenly distributed.
7. Lay 2 paper towels over the top of the crockery and secure with the lid (This will keep any condensation from getting into your slow cooker dessert and causing it to be watered down).
8. Turn to LOW and cook for 2 to 3 hours.
9. When it's done cooking, you will be able to see the cake has puffed up and the chocolate baking bits have melted. Serve with whipped cream or vanilla ice cream.

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CHOCOLATE CAKE MIX RECIPES

BLACK FOREST CREAM CHEESE POUND CAKE

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



In search of super moist cake mix recipes? Try this recipe for Black Forest Cream Cheese Pound Cake, made with super moist chocolate cake mix, cherry pie filling, cream cheese and more.

SERVES: 8

COOKING TIME: 2 HRS ON HIGH

INGREDIENTS

- 4 eggs
- ½ cup milk
- 8 ounces cream cheese, softened
- 1 box super moist chocolate cake mix
- ¾ cup cherry pie filling (can use whole can)
- 1 teaspoon almond extract

INSTRUCTIONS

1. Mix eggs, milk and cream cheese until smooth.
2. Add cake mix and almond extract and mix well.
3. Pour half into a well-greased 6-quart slow cooker.
4. Add a layer of pie filling then remaining cake batter.
5. Cover and cook on HIGH for 2 hours.

Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix

YELLOW CAKE MIX RECIPES

SLOW COOKER BLUEBERRY DUMP CAKE

BY: [MOMS WITH CROCK POTS](#)



Slow Cooker Blueberry Dump Cake is one of those cake mix recipes that's perfect if you're craving an easy, fruit dessert. This slow cooker cake recipe uses yellow cake mix, blueberry pie filling, and more. Top this warm, gooey cake off with whipped cream or vanilla ice cream for an added treat.

SERVES: 6

PREPARATION TIME: 5 MIN

COOKING TIME: 3 HRS ON LOW

COOKING VESSEL SIZE: 3- TO 4-QUART SLOW COOKER

INGREDIENTS

- 1 (21-ounce) can blueberry pie filling
- 1 (18 ¼-ounce) package yellow cake mix
- ½ cup butter
- ½ cup walnuts, chopped

Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix

INSTRUCTIONS

1. Place pie filling in the slow cooker.
2. Combine dry cake mix and butter, sprinkle over filling.
3. Sprinkle the walnuts on top of that.
4. Cover and cook on LOW for 2 to 3 hours.
5. Serve warm in bowls.
6. Top with whipped cream or vanilla ice cream.
7. *Best made in a 3- to 4-quart slow cooker.

NOTES:

1. For a gluten free version of this recipe, use a gluten free cake mix (keeping in mind that they are typically smaller than regular cake mix boxes, so you might need more than one).
2. For a dairy free version of this recipe, substitute dairy free margarine instead of butter.

Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix

YELLOW CAKE MIX RECIPES

CAKE MIX APPLE PIE COFFEE CAKE

BY: [ERIN FROM TABLE FOR SEVEN](#)



Cake Mix Apple Pie Coffee Cake is one of those apple cake recipes that are great for brunch or dessert. Like many recipes using cake mixes, it's easy to prepare, and oh so tasty! This slow cooker cake recipe uses yellow cake mix, along with apple pie filling, brown sugar, sour cream, cinnamon, and more. It's sure to be a moist and sweet cake treat.

COOKING TIME: 3 HOURS ON HIGH

INGREDIENTS FOR APPLE MIXTURE

- 1 (20-ounce) can apple pie filling
- ½ teaspoon ground cinnamon
- 3 tablespoons brown sugar

INGREDIENTS FOR CAKE BATTER

- 2 (9-ounce) yellow cake mix (Jiffy recommended)
- 2 eggs, beaten
- ½ cup sour cream
- 3 tablespoons butter
- ½ cup evaporated milk
- ½ teaspoon ground cinnamon

Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix

INSTRUCTIONS

1. Spray slow cooker with nonstick cooking spray or butter generously.
2. In a mixing bowl, combine apple mixture.
3. Spread ½ of apple mixture on the bottom of slow cooker.
4. In another mixing bowl, mix cake batter ingredients well.
5. Spread ½ of the cake batter on top of the apple mixture.
6. Then, top with remaining apple mixture and finish with remaining batter.
7. Cover and cook on HIGH for 2 to 3 hours.
8. When baked, turn off slow cooker and let cake cool with lid ajar for 20 minutes.
9. To serve, invert cake onto a serving plate.
10. Retrieve any apple left on the cake and spoon on top.

Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix

YELLOW CAKE MIX RECIPES

SLOW COOKER RASPBERRY LEMON CAKE

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



If you're in search of slow cooker cake recipes with cake mix, this Slow Cooker Raspberry Lemon Cake is one of those yellow cake mix recipes that's easily made in your slow cooker! This moist, fluffy cake is simple and elegant. It's made with yellow cake mix, instant lemon pudding, fresh raspberries, and more.

COOKING TIME: 4 HRS 50 MIN ON LOW

COOKING VESSEL SIZE: 3-QUART SLOW COOKER

INGREDIENTS

- 1 box yellow cake mix, mixed according to box directions (you'll likely need eggs, water, and oil)
- 1 (3.9-ounce) box instant lemon pudding
- 1 cup black raspberries (or red raspberries)

Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix

INSTRUCTIONS

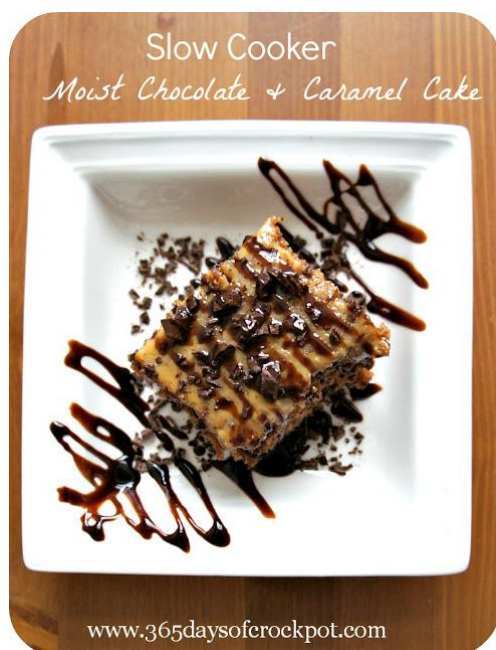
1. Mix your cake mix according to the box directions along with the lemon pudding.
2. Pour your raspberries in and gently fold them into the batter.
3. Put some foil in the "hot spot" of your slow cooker. This will keep your bread cake from burning in that spot!
4. Spray your crock with non-stick spray and pour the batter in.
5. Stick a piece of paper towel under the lid to catch the condensation.
6. Cook on LOW for about 3 ½ to 4 ½ hours.
7. When you can poke the middle with a toothpick and it comes out clean, it is done!
8. Let it cool COMPLETELY and then run a knife around the edge.
9. Turn your crock upside down on a platter and shake gently. It should slip right out for you.
10. Dust with powdered sugar and enjoy!

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YELLOW CAKE MIX RECIPES

MOIST CHOCOLATE AND CARAMEL CAKE

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



This slow cooker recipe for Moist Chocolate and Caramel Cake is one of those cake mix dessert recipes that people won't believe was so easy to make! It's decadent, moist and gooey, made with cream cheese, cream, yogurt, chocolate, and more. Serve this slow cooker dessert recipe for a special occasion, or just when you're craving something sweet.

SERVES: 10

COOKING TIME: 3 HRS ON HIGH

CHILLING TIME: 45 MIN

COOKING VESSEL SIZE: 6-QUART SLOW COOKER

Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix

INGREDIENTS

- 4 ounces cream cheese
- ½ cup milk or cream
- 1 cup plain yogurt (or sour cream)
- 1 egg
- 16 ½ ounces yellow cake mix, unprepared
- ¼ cup cocoa powder (if you like it really chocolaty, put in ½ cup)
- 1 cup mini chocolate chips (or more if you like)
- 2 tablespoons butter
- 1 (14-ounce) can sweetened condensed milk
- ½ cup evaporated milk
- garnish with chocolate syrup and chocolate, if desired.

INSTRUCTIONS

1. In small microwave safe bowl, combine cream cheese and milk. Microwave on 50 percent power for 1 minute; remove and stir. Continue microwaving for 30 second intervals until cream cheese melts; stir with wire whisk to blend.
2. Place in large bowl; stir in yogurt, cocoa powder, chocolate chips and egg. Mix well. Add cake mix and stir just until combined.
3. Spray a 6-quart slow cooker with nonstick baking spray.
4. Spread batter evenly in slow cooker.
5. In small saucepan, combine butter, sweetened condensed milk and evaporated milk; heat to boiling, stirring until blended. Carefully pour over batter in slow cooker.
6. Cook on high for 2 ½ to 3 hours or until cake springs back when lightly touched. Uncover, turn off slow cooker, top loosely with foil, and let stand for 30 minutes.
7. Gently run a sharp knife around the edges of the cake and invert over serving plate until cake drops out. If any sauce remains in slow cooker, spoon over cake.
8. Cool for 30 to 45 minutes before serving.
9. Serve with vanilla ice cream or whipped cream.
10. Garnish with chocolate and chocolate sauce, if desired.

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YELLOW CAKE MIX RECIPES

PEACH AND BERRY CAKE MIX COBBLER

BY: [CAMPBELL'S KITCHEN](#)



Peach and Berry Cake Mix Cobbler is a sweet treat that's healthy for you too! This slow cooker cobbler recipe is a great way to celebrate spring and summer with classic comfort food. Try making this berry and peach cobbler recipe tonight!

SERVES: 6

PREPARATION TIME: 5 MIN

COOKING TIME: 5 HRS

INGREDIENTS

- 1 (16-ounce) package frozen peach slices
- 1 (16-ounce) package frozen mixed berries (strawberries, blueberries, and raspberries)
- 1 cup V8 V-Fusion Peach Mango Juice
- 1 tablespoon cornstarch
- 1 teaspoon almond extract
- 1 (18.25-ounce) package yellow cake mix
- 1 (4-ounce) stick butter, cut into pieces
- confectioner's sugar

Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix

INSTRUCTIONS

1. Spray the inside of a 6-quart slow cooker with the cooking spray. Place the peaches and berries into the cooker.
2. Stir the juice, cornstarch and almond extract in a small bowl. Pour into the cooker.
3. Sprinkle the cake mix over the fruit mixture. Dot with the butter.
4. Layer 8 pieces of paper towel across the top of the cooker. Place the cooker cover on top*.
5. Cook on LOW for 4 to 5 hours** or until the fruit mixture boils and thickens and the topping is cooked through. Sprinkle with the confectioners' sugar.

NOTES

1. *The paper towels will absorb any moisture that rises to the top of the cooker.
2. **Do not lift the cover on the cooker at all during the first 3 hours of the cook time.

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WHITE CAKE MIX RECIPES

COFFEE CARAMEL CAKE

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



Looking for white cake mix recipes you can make in your slow cooker? Try this Coffee Caramel Cake recipe, made with white cake mix, coffee, caramel sauce, vanilla and more.

COOKING TIME: 4 HRS

COOKING VESSEL SIZE: 6.5-QUART SLOW COOKER

INGREDIENTS

- 1 box of white cake mix (and all the ingredients it calls for; author suggests substituting applesauce for the oil)
- 2 tablespoons instant coffee
- ½ cup (approximately) caramel sauce

INGREDIENTS - FROSTING

- 1 stick butter, softened
- 5 tablespoons Crisco
- 1 teaspoon vanilla extract
- 2/3 cup milk, slightly warmed
- 1 teaspoon instant coffee
- 1 cup granulated sugar

Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix

INSTRUCTIONS

1. Spray your slow cooker insert with non-stick spray.
2. Make your cake according to the box directions and stir in the instant coffee until well-mixed.
3. Pour the batter into the slow cooker insert and then drizzle caramel over the top.
4. Cook on LOW for 3 to 4 hours. Time will vary by the size of your slow cooker.
5. When the toothpick comes out of the center clean, it is cooked!
6. Let your cake cool on a platter.

INSTRUCTIONS - FROSTING

1. Beat together the butter, Crisco and vanilla until smooth.
2. Mix the instant coffee with the milk.
3. Alternately add the milk and sugar to the butter/Crisco/vanilla mixture until very smooth. It could take up to 10 minutes.
4. Frost your cooled cake.
5. Cut and serve with more caramel drizzled over the top.

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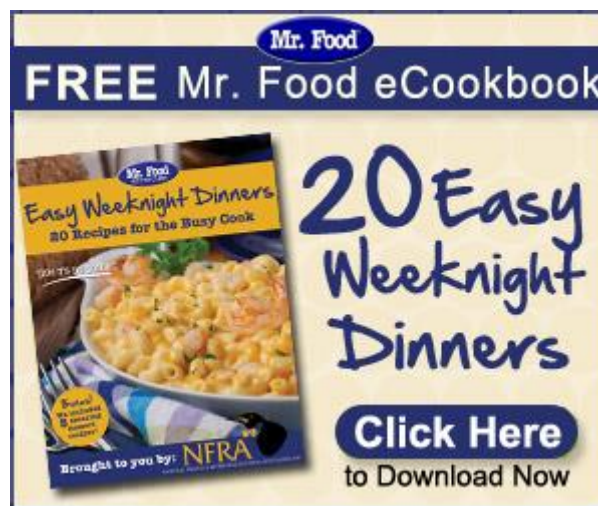
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WHITE CAKE MIX RECIPES

CAKE MIX PEACH COBBLER

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



Cake Mix Peach Cobbler is a delicious homemade fresh peach cobbler recipe that couldn't be easier to prepare! This slow cooker cobbler recipe only requires 3 ingredients, including fresh peaches, white cake mix, and butter. Top it off with vanilla ice cream for a decadent summer treat.

SERVES: 8

COOKING TIME: 2 HRS ON HIGH

INGREDIENTS

- 6 large peaches, peeled and sliced
- 1 box white cake mix
- ½ cup butter (1 stick), softened

INSTRUCTIONS

1. Place peaches in bottom of slow cooker.
2. Cut the butter into the cake mix until crumbly.
3. Sprinkle cake mix mixture over peaches.
4. Place paper towel on top of slow cooker and seal with slow cooker's lid. Cook on HIGH for 2 hours.
5. Serve with vanilla ice cream.

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MORE CAKE MIX RECIPES

PUMPKIN ANGEL FOOD CAKE WITH CARAMEL SAUCE

BY: [MOMS WITH CROCK POTS](#)



Cake mix recipes can be handy for a number of types of cake, including angel food cake recipes like this one for Pumpkin Angel Food Cake with Caramel Sauce. This moist and sweet cake is a delicious option for the fall! Sweetened condensed milk and canned pumpkin give this cake a rich, moist texture.

SERVES: 8

PREPARATION TIME: 10 MIN

COOKING TIME: 4 HRS

INGREDIENTS

- 1 can canned pumpkin
- 1 teaspoon vanilla extract
- 1 ½ teaspoons pumpkin pie spice
- 1 (16-ounce) package angel food cake mix
- 1 can sweetened condensed milk

Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix

INSTRUCTIONS

1. Preheat slow cooker on HIGH.
2. Prepare the angel food cake mix according to package.
3. In a separate bowl mix together pumpkin, spice, and vanilla.
4. Fold pumpkin mix into angel food mix until well incorporated.
5. Place clean paperless sweetened condensed milk can in the center of a 5-quart or larger slow cooker.
6. Spray the entire slow cooker and can with baking spray to avoid sticking.
7. Pour cake mix into the slow cooker around the can, cover, and let cook on HIGH for 2 hours.
8. After 2 hours, check cake with a toothpick to make sure it is cooked through; it should also be pulling away from the sides of the slow cooker.
9. Carefully remove the can gently flip the cake out on to a baking rack to cool.
10. Return the can and 2 cups of water to the slow cooker for the caramel to continue to cook for 2 hours while the cake cools.
11. When done, remove the can and allow to cool. Carefully open the can to reveal the caramel. Serve with the cake.

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MORE CAKE MIX RECIPES

RED AND WILD CHERRY TORTE

BY: [TESS FROM SCK RECIPES](#)



Go wild for fresh cherries with a smooth red velvet cake recipe in this cherry cordial torte recipe. Red and Wild Cherry Torte is full of luscious layered love and is one of the slow cooker desserts for spring that you definitely cannot miss!

SERVES: 16

PREPARATION TIME: 20 MIN

COOKING TIME: 4 HRS

INGREDIENTS - CAKE

- 1 box German chocolate cake mix
- 1 cup water
- ½ cup vegetable oil
- 3 eggs
- 1 (1-ounce) bottle red food coloring
- 2 tablespoons unsweetened baking cocoa
- 1 ounce cherry brandy
- 2 cups shredded coconut

INGREDIENTS - FROSTING

- 1 ½ cups white vanilla baking chips
- 2 ¼ cups Betty Crocker Rich & Creamy vanilla frosting (from 2 containers)
- 2 cans cherry pie filling

Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix

INSTRUCTIONS - CAKE

1. Mix cake as directed adding food coloring, baking cocoa, and brandy.
2. Grease and flour a spring pan that will fit inside your slow cooker.
3. Pour batter into spring pan set it on a trivet or foil ring in your slow cooker.
4. Cover spring pan with several layers of paper towels and place slow cooker lid on loosely to allow the steam to escape.
5. Cook on HIGH for 2 to 4 hours, depending on the size of your spring pan.
6. Insert toothpick into center of cake to test for readiness. If toothpick comes out clean the cake is done.
7. Cook wire rack in spring pan for 10 minutes before releasing from spring pan.
8. Cool completely before continuing with frosting directions.

INSTRUCTIONS - FROSTING

1. Microwave baking chips on 50 percent for 5 minutes, stirring halfway through microwave time.
2. Stir in frosting until well blended.
3. Frost the cake.
4. Slather with cherry pie filling.

Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix

MORE CAKE MIX RECIPES

SIMPLE CAKE MIX CARROT CAKE

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



Simple Cake Mix Carrot Cake is a doctored up cake mix recipe that's easy to make in your slow cooker. This tasty and low fat recipe includes applesauce, walnuts and sour cream to make it super moist!

COOKING TIME: 1 HR 30 MIN

INGREDIENTS

- 6 egg whites
- ½ cup non-fat sour cream
- ½ cup apple sauce
- 1 teaspoon ground cinnamon
- 1 box carrot cake mix
- ¼ cup walnuts, finely chopped (optional)
- 3 cups carrots, finely shredded

Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix

INSTRUCTIONS

1. Preheat slow cooker to HIGH. Spray with non-fat cooking spray.
2. In mixing bowl, with mixer on medium speed, beat the egg whites, sour cream, apple sauce, cinnamon, and cake mix together for two minutes, scraping the sides of the bowl occasionally.
3. With spatula, stir the walnuts and carrots into batter until well mixed.
4. Pour the prepared batter into the slow cooker (6-quart).
5. Place a paper towel on top of the crockpot and place lid on the paper towel.
6. Cook on HIGH for 1 ½ to 1 ¾ hours or until knife inserted comes out clean.
7. Remove the crock from the slow cooker. Remove lid and paper towel, and let it cool for 10 to 15 minutes.
8. Run a knife around the outside edge of cake to loosen.
9. Place a large serving plate upside down on top of the slow cooker. Holding the slow cooker and the plate firmly together, carefully flip the cake upside down. It will be steamy hot, so be careful.
10. Serve hot or chilled with vanilla ice cream or cream cheese frosting.

Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix

MORE CAKE MIX RECIPES

LIMEALICIOUS KEY LIME CAKE

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



This slow cooker dessert recipe for Slow Cooker Pina Colada Lava Cake is a decadent, tropical delight. It's packed with coconut, crushed pineapple, coconut milk and more. Top it with vanilla ice cream for the ultimate a la mode treat. This slow cooker cake recipe is a fun variation on the expected chocolate lava cake recipe.

COOKING TIME: 2 HRS ON LOW

INGREDIENTS - CAKE

- 1 box of lemon cake mix
- 1 box lime Jello
- 3 eggs
- 1 ½ cups unsweetened apple sauce
- ½ cup orange juice
- 6 tablespoons confectioners' sugar
- ½ cup lime juice

INGREDIENTS - ICING

- 8 ounces cream cheese, softened
- ¼ cup butter, softened
- 2 cups confectioners' sugar
- 3 tablespoons lime juice

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INSTRUCTIONS - CAKE

1. Spray your slow cooker liner with non-stick spray.
2. Mix lemon cake mix, lime Jello, eggs, unsweetened apple sauce, and orange juice. Pour into your slow cooker liner.
3. Cook on LOW for 2 hours, or until a toothpick stuck in the center comes out clean.
4. Turn off the slow cooker.
5. Mix the 6 tablespoons confectioners' sugar with ½ cup lime juice.
6. Poke holes in the cake all over with a toothpick while still in the slow cooker.
7. Pour lime juice mixture over the top and let the cake cool.

INSTRUCTIONS - ICING

1. Mix together all of the frosting ingredients.
2. Turn your slow cooker liner upside down on a serving platter to remove the cake from the liner.
3. Frost your cake.

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MORE CAKE MIX RECIPES

SLOW COOKER COCONUT CAKE

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



Among cake mix slow cooker recipes, this recipe for Slow Cooker Coconut Cake is one of the more decadent options out there! Made with shredded coconut and cream cheese frosting, this is one cake that will be hard to resist!

COOKING TIME: 4 HRS

CAKE INGREDIENTS

- cake mix (one box for a one layer cake; two boxes for a thicker, more traditional cake)
- ingredients required from box (eg: butter, oil, eggs, etc.)
- 1 can coconut milk
- 1 teaspoon coconut extract

TOPPING INGREDIENTS

- 2 tablespoons powdered sugar
- sweetened shredded coconut
- cream cheese frosting (optional)

Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix

INSTRUCTIONS:

1. Use a round, 4-quart slow cooker for this recipe.
2. Follow the directions on the cake mix box for the amount of eggs and oil used. Instead of using milk or water for the liquid, use coconut milk. (Make sure to shake the can really well, to mix the cream.)
3. Add 1 teaspoon of coconut extract to the batter.
4. Save the rest of the can of coconut milk; set aside.
5. Spray your slow cooker with cooking spray, and pour in batter.
6. Cover and cook on high for 2 to 4 hours, or until a toothpick comes out clean.
7. Author said you can vent the lid with a chopstick, but she chose not to. Her cake cooked perfectly in 2 ½ hours on HIGH. If you see a bunch of condensation on the lid, or if you'd prefer to vent, you can. It will take longer to cook, because a lot of the heat will escape through the lid-gap.
8. When the cake is finished, mix ½ cup of the reserved coconut milk with 2 tablespoons of powdered sugar.
9. Poke holes in the hot cake with a skewer and pour the sweetened coconut milk over the top of the cake.
10. If you are not going to frost, sprinkle on shredded coconut. If you are going to frost, save the coconut for later.
11. Let cool to room temperature, then refrigerate for about an hour, or for as long as you can stand it.
12. If frosting, now is the time to do it.
13. Serve the chilled cake right out of the slow cooker.

Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix

THANK YOU

THE FOLLOWING BLOGGERS & COMPANIES MADE THIS EBOOK POSSIBLE:



Karen from [365 Days of Slow Cooking](#)



Stephanie from [A Year of Slow Cooking](#)



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