

Slow Cooker Pineapple Coconut Cake



Pineapple Coconut Cake

Your Key Ingredient:

[NESCO 6 Qt. Slow Cooker](#)

Grocery Ingredients:

Cake

1 (16.5 oz) package yellow cake mix
1 cup water
3 eggs
 $\frac{1}{2}$ cup melted butter (1 stick)
1 cup drained crushed pineapple from a 20 oz can (save juice and remaining pineapple for the glaze)
1 cup coconut

$\frac{1}{4}$ cup chopped pecans

Glaze

1 $\frac{1}{2}$ cups powdered sugar

Remaining juice and pineapple from the above can of crushed pineapple ($\frac{1}{4}$ cup melted butter $\frac{1}{2}$ cup coconut)

$\frac{1}{4}$ cup chopped pecans

Instructions:

1. Add the cake ingredients into a large bowl and whisk until the batter just comes together. Do not over mix – some little lumps of cake mix are fine.
2. Spray the **NESCO® Slow Cooker** with non-stick spray and pour in batter. Cover and cook on HIGH for 2 hours, keep the lid.
3. After 2 hours, turn off the Slow Cooker and make the glaze. Add the powdered sugar, remaining pineapple, melted butter, coconut, and chopped pecans. Whisk until a sauce forms.
4. Pour mixture over the warm cake. Let the cake sit for 5 minutes before serving.