Slow Cooker Pineapple Coconut Cake

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Your Key Ingredient:

[NESCO 6 Qt. Slow Cooker](#)

Grocery Ingredients:

Cake

1 (16.5 oz) package yellow cake mix
1 cup water
3 eggs
½ 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

¼ cup chopped pecans

Glaze

1 ½ cups powdered sugar
Remaining juice and pineapple from the above can of crushed
pineapple (¼ cup melted butter ½ cup coconut)
¼ 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.