

# 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

$\frac{1}{2}$  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.