

Slow-Cooker Chocolate Snack Cake

2 comments

DESSERTS OR BAKED GOODS

SNACKS

CAKES

CHOCOLATE

SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

SERVES 6

TIME 1 to 2 hours on high

SLOW COOKER SIZE 5 to 7 quarts



WHY THIS RECIPE WORKS

By creating a supersteamy environment in the slow cooker, we were able to easily turn out a moist and tender chocolate cake. As we did with many of our slow-cooker cakes, we added water to the slow cooker and then elevated the pan on an aluminum foil rack. A combination of unsweetened chocolate and cocoa powder ensured there would be plenty of chocolate flavor. A little instant espresso powder reinforced the chocolate flavor, and sour cream added moisture and just the right amount of tang.

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Slow-Cooker Chocolate Cheesecake



GATHER YOUR INGREDIENTS

- ☐ ½ cup (2 1/2 ounces) all-purpose flour
- ☐ ½ teaspoon salt
- ☐ ½ teaspoon baking soda
- ☐ ⅛ teaspoon baking powder
- ☐ 1 ½ ounces unsweetened chocolate, chopped
- ☐ 3 tablespoons unsweetened cocoa powder
- ☐ 3 tablespoons unsalted butter, cut into 3 pieces
- ☐ ¼ teaspoon instant espresso powder
- ☐ ¼ cup boiling water
- ☐ ½ cup packed (3 1/2 ounces) light brown sugar
- ☐ ¼ cup sour cream
- ☐ 1 large egg, room temperature
- ☐ ½ teaspoon vanilla extract
- ☐ Confectioners' sugar

View Nutritional Information ⓘ

KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives



BEFORE YOU BEGIN

You will need an oval slow cooker for this recipe. A 6-inch round cake pan can be substituted for the springform pan. For an accurate measurement of boiling water, bring a kettle of water to a boil and then measure out the desired amount.

1

INSTRUCTIONS

1. Fill slow cooker with $\frac{1}{2}$ inch water (about 2 cups) and place aluminum foil rack in bottom. Grease 6-inch springform pan and line with parchment paper.

2

Whisk flour, salt, baking soda, and baking powder together in bowl. In large bowl, combine chocolate, cocoa, butter, and espresso powder. Pour boiling water over chocolate mixture, cover, and let sit until chocolate and butter are melted, 3 to 5 minutes. Whisk mixture until smooth; let cool slightly. Whisk brown sugar, sour cream, egg, and vanilla into cooled chocolate mixture until well combined. Stir in flour mixture until just incorporated.

3

Scrape batter into prepared pan and smooth top. Gently tap pan on counter to release air bubbles. Set pan on prepared rack, cover, and cook until toothpick inserted in center comes out with few moist crumbs attached, 1 to 2 hours on high.

4

Let cake cool in pan on wire rack for 10 minutes. Run small knife around edge of cake, then remove sides of pan. Remove cake from pan bottom, discarding parchment, and let cool completely on rack, 1 to 2 hours. Transfer to serving dish and dust with confectioners' sugar. Serve.

Making Foil Rack

RECOMMENDED READING



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