

Applesauce Spice Cake

Ingredients:

1/4 cup butter or margarine
1/2 cup sugar
1 egg
1/2 tsp vanilla
3/4 cup applesauce
1 cup flour
1 tsp baking soda
1/4 tsp ground cloves
1/4 tsp nutmeg
1/2 cup raisins (optional)
1/2 cup chopped walnuts (optional)

Directions:

Cream the butter and sugar. Add egg and vanilla and beat well. Beat in applesauce. Combine flour, baking soda and spices and stir into creamed mixture. Blend in raisins and nuts. Pour into greased and floured Bread 'n Cake Bake pan and cover. Place in slow cooker, cover and bake on High 2 1/2 to 4 hours.

Directions For Using Bread 'n Cake Bake™

1. Fill greased pan with ingredients or batter to be cooked. It should not be more than $\frac{2}{3}$ full of cake or bread batter.
2. Put on vented lid. Twist to lock in position.
3. Place covered pan in CROCK-POT. (Caution: If stoneware removes, leave bowl in place. Do not place pan in metal liner.)
4. Always keep CROCK-POT covered when using pan.
5. Cook on High for recommended times.
6. To check cooking progress, leave pan inside CROCK-POT. Twist cover to unlock and remove. Recover promptly and lock lid. Cover CROCK-POT.

Cleaning

Wash in warm, sudsy water. Rinse and wipe dry. Because detergents may dull the anodized finish, we do not recommend washing in a dishwasher. Do not use abrasive cleaners or scouring pads.

Hints

- Be sure clamps hold cover so pan may be lifted by knob.
- Do not over-beat breads and cakes—follow recommended mixing times, usually about 2 minutes.
- Varying house voltages will affect baking times. Use the outlet on your electric range if available. After first use, you can determine whether you should use shorter or longer baking times. **DO NOT CHECK COOKING PROGRESS DURING FIRST HOUR.**
- After baking breads or cakes, allow to cool 5 minutes, then invert pan on cooling rack or plate.
- Never place baking pan on meat rack.
- ~~Do not add water to the CROCK-POT unless it is specifically requested in the recipe.~~
- To adapt your own recipes, select one of similar quantities and type in the following recipes, and use that recommended baking time.

Banana Nut Bread

Ingredients:

- 1/3 cup butter or margarine
- 2/3 cup granulated sugar
- 2 eggs, well beaten
- 2 Tbs dark corn syrup
- 3 ripe bananas, well mashed
- 1 3/4 cup all purpose flour, sifted
- 2 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1/2 cup walnuts, shelled and chopped

Directions:

Grease and flour the inside of the stoneware or the Crock-Pot(R) Bread 'N Cake Bake Pan (available through Rival(R)). In a large bowl, cream the butter until fluffy, and slowly add the sugar, eggs, corn syrup and mashed bananas. Beat until smooth. In a small bowl, sift together the flour, baking powder, baking soda and salt. Slowly beat the flour mixture into the creamed mixture. Add the walnuts and mix thoroughly. Pour into the bake pan and place in the slow cooker. Cover; cook on High for 2 to 3 hours. When the bread is done, remove the Bread 'N Cake Pan from the stoneware. Let cool, and turn bread onto a serving platter.

Carrot Cake

Ingredients:

2 eggs
1 cup sugar
2/3 cups oil
1 1/2 cups flour
1 tsp baking soda
1/2 tsp salt
1 tsp vanilla
1 tsp cinnamon
3/4 cup grated carrots
1/2 cup chopped nuts

Directions:

Beat together the eggs, sugar and oil. Combine the flour, baking soda, salt, vanilla and cinnamon and add to the sugar mixture and beat well. Stir in the carrots and nuts. Pour into a greased and floured Bread 'n Cake pan. Cover and place in the slow cooker. cover bake on High for 2 1/2 to 4 hours

Crock Pot Chocolate Fudge Cake

2 c flour
1-1/2 c sugar
1 tsp baking soda
1/4 tsp salt
6 tbsp cocoa powder
1 egg
1 c mayonnaise
1 c hot water
1 tsp vanilla

Sift together: flour, baking soda, sugar, salt & cocoa. Add egg, mayo, water & vanilla & beat on medium with electric mixer until well blended. Spread evenly in a slow cooker insert. Bake in covered crock pot on high 3 hours or until cake tests done. Serves 6.

Caramel Nut Rolls

Ingredients

2 - 8 oz. pkgs. refrigerator biscuits
1/4 c. melted butter or margarine
1/2 c. brown sugar
1/4 c. chopped nuts
Cinnamon

Mix brown sugar and nuts together. Dip each refrigerator biscuit in melted butter, then brown sugar and nuts. Place in Rival Bread and Cake pan or a 3 pound coffee can. Sprinkle each layer of biscuits with cinnamon. If using coffee can, cover with several layers of paper towels. Cook on high for 3-4 hours. No peeking! You can check bread after two hours. You can use yeast rolls--frozen, unbaked--which may be thawed and substituted for the refrigerator biscuits. Fill your can and pan with 16 oz. of dipped rolls and let rise for 30 minutes before baking. Bake as directed for 3-4 hours.

PUMPKIN BREAD

1/2 c. oil
1/2 c. white sugar
1/2 c. brown sugar
2 beaten eggs
1 c. canned pumpkin
1 1/2 c. sifted flour
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg or 1 tsp. pumpkin pie spice
1 tsp. soda
1 c. chopped walnuts
1/2 c. dates, cut up

Blend oil and sugars, stir in eggs and pumpkin. Sift dry ingredients and add to above. Stir in nuts and dates. Pour batter into greased and floured 2 pound coffee can. Place can in crock pot (Rival or any tall crock pot). Cover top of can with 6-8 folded paper towels. Place lid on pot. Bake at high for 2 1/2 to 3 1/2 hours. No peeking until last hour.

HONEY WHEAT BREAD (CROCKPOT)

2 c Dry Milk, warm/reconstituted
2 TB Vegetable Oil
1/4 c Honey
3/4 ts Salt
1 pk Active dry yeast
3 c Whole wheat flour
3/4 c All-purpose flour (to 1
Cup)

Preheat Crockpot (3 1/2 or 5 quart) on high 30 minutes.

Combine warm, not hot, milk, oil, honey, salt, yeast, and half the flour. With electric mixer, beat well for about 2 minutes. Add remaining flour; mix well. Place dough in well greased Bread 'n Cake pan; cover. Let stand for 5 minutes. Place pan in crock pot. Cover and bake on high setting for 2 to 3 hours.

Remove pan and uncover. Let stand five minutes. UN-mold and serve warm.

Note: Fresh milk may be used if scalded.

White Bread (Rival crock pot)

1 package active dry yeast
1 teaspoon sugar
1/4 cup warm water
1 egg
1/4 cup vegetable oil
1 cup lukewarm water
1 teaspoon salt
1/4 cup sugar
3 1/2 cups flour -- (3 1/2 to 4)

In large bowl, dissolve yeast and 1 teaspoon sugar in 1/4 cup warm water. Allow to stand until it bubbles and foams. Add egg, oil, lukewarm water, salt, 1/4 cup sugar, and 2 cups flour. Beat with electric mixer for 2 minutes. With wooden spoon, stir in remaining 1-1/2 to 2 cups flour until dough leaves

sides bowl. Place dough in well greased Bread 'n Cake pan; cover. and bake on HIGH for 2 to 3 hours or until edges are browned. Remove pan and uncover. Let stand 5 minutes. UN-mold on cake rack.

Streusel Pound Cake

Ingredients

1 pkg. pound cake mix (16 oz.) size
1/4 c. packed brown sugar
1 tbsp. flour
1/4 c. finely chopped nuts
1 tsp. cinnamon

Mix cake mix according to package directions. Pour batter into well greased and floured 2 pound coffee tin. Combine sugar, flour, nuts and cinnamon and sprinkle over cake batter. Place can in crock pot. Cover top of can with 8 layers of paper towels. Cover pot and bake on high 3 to 4 hours.

Pineapple Upside-Down Cake

1 (16 ounce) box pound cake mix
1/4 cup butter or margarine
1/2 cup brown sugar
1 (15 1/2 ounce) can pineapple chunks, juice reserved
6 to 8 maraschino cherries, halved

Mix cake mix according to package directions, using pineapple juice for part of the liquid. Melt butter in lightly greased bake pan. Stir in brown sugar and spread evenly over the bottom of the pan. Add pineapples and cherries. Pour in cake batter. Cover bake pan. Place into crock pot. Bake in covered crock pot on HIGH for 2 1/2 to 3 1/2 hours. Remove and invert immediately onto a large platter.