

SLOW COOKER CHOCOLATE LAVA CAKE

Ingredients

- 1 box chocolate cake mix
- 1 box instant chocolate pudding
- 1 1/4 cups whole milk
- 1/2 cup vegetable oil
- 3 eggs
- 2 cups chocolate chips
- 1/2 cup sour cream, optional
- 1 teaspoon vanilla extract, optional

Directions

1. Prepare slow cooker by generously coating the inside with non-stick cooking spray.
2. Combine the cake mix, pudding mix, 1 1/4 cups milk, oil, and eggs in a large mixing bowl or stand mixer and beat on low for 1 minute. (For extra moist cake, add sour cream here).
3. Increase speed to medium, continuing to mix for 2-3 minutes or until the batter is smooth and glossy.
4. Pour the cake batter into prepared slow cooker.
5. Spread chocolate chips on top of the cake. Do not stir.
6. Place the lid on top of the slow cooker and cook on low for 2 1/2 hours or until the top of the cake is set.

Serves 12

Source: *The Soccer Mom Blog* (website)