

Crock Pot Back To School Breakfasts



This dish is an easy overnight breakfast for those early weekday mornings.

We are almost a month into school, some of you are just starting out post-Labor Day, and I'm pretty sure we can all agree that mornings are rough! (BTW- If I have to see one more picture on social media of some super mom decorating chalkboard coated cookie sheets announcing the new grade and "what I want to be when I grow up", I'm seriously going to get one of those old school bumper stickers that said "my kid beat up your honor student".)

Sorry about that rant, I digress easily... back to the recipes! I celebrate my crock pot by cooking breakfast overnight so that in the morning, I can just scoop up a bowl of goodness or maybe throw it into a thermos for a hot lunch at school. It's even easier to manage that pouring a bowl of cereal and remembering to buy milk.

Here are a few ideas to try to alleviate the stress from your morning routine. Let's not be ugly before coffee and the

school bus arrive!

[Crock Pot Cherry Pie Oatmeal](#)

[Crock Pot Purple Oatmeal](#)

[Crock Pot Fruity Oatmeal](#)

[Crock Pot Escalloped Apples](#)

[Crock Pot Grits](#)

[Crock Pot Blueberry Cobbler](#)

Crock Pot Tapioca Pudding

What are your favorite ways to make it through the school morning routine??

[Crock Pot Cherry Pie Oatmeal](#)



This dish is a perfect weekend breakfast!

This was a crazy weekend! School is back in session, the

weather is still warm, and my calendar is booked. I love it. It's this type of crazy that makes me smile— and sleep well! But when I wake up, it feels like I'm set on low for hours. So I decided on Friday night that I would whip up a batch of overnight oatmeal to help brighten up my weekend morning.

When people talk about having a stocked pantry, oatmeal is pretty much a staple. Steel cut, instant, quick oats... there are lots of kinds and they are all pretty basic. I happen to have steel cut oats right now, so that's what I used, but in other recipes, like my [Crock Pot Purple Oatmeal](#), I use regular oats, too. Another staple that I keep on hand, are frozen fruits. They work great in smoothies, but also are the perfect addition to overnight crock pot oatmeal.

There are very few ingredients in this recipe, but the combination is well worth waking up for in the morning. You can handle sunrise, too, if you start it with something that tastes like pie.

Crock Pot Cherry Pie Oatmeal

Serves 6

1 1/3 c. steel cut oats

2 1/2 c. water

1 14 oz. can [sweetened condensed milk](#)

2 c. frozen cherries

Put all ingredients in the crock pot and cook on "KEEP WARM" setting for 8 hours. Serve with greek yogurt and a sprinkle of [cinnamon sugar](#).

Summer Series, Day Four: Crock Pot Peach Crumble



Local peaches from the Farmers Market produced this delicious and tender dessert for tonight!

Another beautiful day here at [Ooh La La, our beach house for the week](#) in the Outer Banks, NC. I woke up early and decided to get out for a run since there are miles of sidewalks down the main road. It was damn hot out even at 8 am, but I managed my attempt to burn off some of last night's dinner. Remember that [Crock Pot Low Country Boil](#)? It was delicious but I was so full after all that food!

The weekly Farmer's Market here in Avon was more like a farm stand with a couple artists, but it was refreshing to see locals and travelers stopping by to support the event. Even in the heat, the produce looked fresh.

I brought back some interesting varieties of squash and eggplant that I'll cook up later this week, but I also bought half a dozen glorious juicy peaches that were begging me to buy them. I couldn't avoid eye contact. Such flirty little fruit. So I carefully selected my drupes and decided that dessert would be the next crock pot dish to make.



You can make this recipe with lots of different fruits— peach, plums, blueberries, strawberries, blackberries... anything that is juicy and a good texture that will cook down. I wouldn't recommend trying it with melons or apples since their consistency would be too soft or too hard. It was interesting coming up with this recipe today since I didn't have my normal pantry to pick from, but this was a great way of using what I already brought and still making it work out. At home, I might have used flour and corn starch, but my boxed pancake mix worked just fine.

You can eat this crumble straight up while it's still warm. But those peaches are begging for some sweet company, so I would suggest serving it with ice cream or vanilla greek yogurt. If you want a little kick added to it, try pouring a drizzle of Rumchata on top of it for a really awesome finish.

Looks like I might need another run tomorrow morning after I annihilate this dessert tonight! Good thing [Ooh La La has a pool](#)... an evening swim might just do the trick instead so I can sleep in. It's a good thing we also brought our bicycles— I might try to take my kids out for a ride tomorrow. I thought it was going to be tough to haul all four bicycles, but my [new bike rack](#) actually worked out really well for the long trip.

I talked to the owner today and she mentioned that the house is still available in September and October when it's still hot here, but the tourist season slows down. It sounds like pure bliss to spend an autumn week down by the ocean with the hot days, but cooler nights. [CLICK HERE](#) and reserve your vacation before I beat you to it!

Crock Pot Peach Crumble

Serves 6

6 ripe peaches, sliced and pitted

2 T. maple syrup

1/2 c. pancake mix

1/3 c. steel cut oatmeal

1 stick salted butter, cold and cubed



Put peaches in the crock pot and add maple syrup and pancake mix. Stir together until moist but not gooey.



Sprinkle oats on top of mixture and then place cubes of butter across top. Cook on low for four hours. Serve with ice cream or greek yogurt.

Crock Pot Peach Cobbler

The only thing better than a local farmer's market is a neighbor with an amazing garden and fruit trees. I had the pleasure of pillaging the peach trees yesterday and came home with about two dozen little peaches, ripe and ready to be enjoyed. They were sweet and juicy, broke easily off the pit and cooked down perfectly into my peach cobbler. I'm not sure what makes me happier— the warm cobbler with it's sticky sweetness stuck to my spoon... or the fact that I can walk next door, fill my basket and make another pot full tomorrow.

I like to keep the flavor of my cobbler simple. The peaches are already so sweet, I really just want to be able to cook them down a little. And I like the oatmeal topping, it makes me think of a cookie up on top. This recipe definitely craves a big scoop of vanilla ice cream, but it's also really good

with some vanilla yogurt or just a little half and half... or nothing at all. It's really good that way, too. Enjoy!

(You'll see in the recipe directions that I use the crock pot in an unconventional way. I cook the dessert on low, half uncovered, for the last hour. This helps the peach portion thicken up and the crumbly top crisp a little bit.)

4 lbs peaches, peeled, pitted and sliced

1/4 c. brown sugar, not packed

1 t. cinnamon

1 t. vanilla

cobbler topping:

2 c. old-fashioned oatmeal

1/2 c. brown sugar, not packed

1/2 t. cinnamon

1/4 t. salt

1 stick butter, melted

Put the first four ingredients in the crock pot and stir together. In a separate bowl, pour in the oatmeal, brown sugar, cinnamon and salt. Stir, then slowly pour in the melted butter and continue stirring. Then, pour the crumbly mixture on top of the peach mixture already in the pot. Cook on high for 2 hours. Remove lid and turn it so that steam can easily escape and cook on low (half covered) for one more hour. Serve warm.

Crock Pot Carrot Cake



I would like to begin this post with an argument. The title of carrot cake is really a misnomer. This shouldn't be considered a dessert. It is based foremost on a VEGETABLE for goodness sake! It is a carbohydrate next and then a treat after that. It is vegetarian, kosher, can be low

fat and I'd almost put the gold sticker of "healthy" on it!

Based on these clear and evident facts, I would like to share with you my recipe for crock pot carrot cake. Serve it for breakfast, after lunch, for an afternoon or evening snack or just about any point of the day. Chalk it up as doing a good deed for yourself. And trust me, this tastes soooo much better than drinking v8!

1 c. flour

1 c. oatmeal

1/2 c. sugar

1/2 c. applesauce

2 t. potato starch

1/4 c. apple juice

1/4 c. vegetable oil

1 t. baking powder

1 t. baking soda

1 t. cinnamon

1 c. grated carrots

1 t. vanilla

1/2 c. raisins

1/2 c. chopped walnuts (optional)

Mix all ingredients in a separate mixing bowl by hand. Coat a loaf pan with non-stick spray and then pour batter in. Place entire loaf pan in crock pot (use oval shaped crock pot to make it fit). Cook on high until center of cake is no longer jiggly— about 2-2.5 hours. Let cool and then smear with whipped cream cheese or cream cheese frosting.

Crock Pot Fruity Oatmeal

Good morning, friends! While this is technically breakfast and not dinner, I figured a nice, warm meal would be a good way to start Monday morning. After reading pages of posts online, I decided that the only way to figure this recipe out would just be to avoid all the major complaints that people had about the other recipes. So, to save you the time of researching everyone else's negativity, here is the insight and recipe that I have to share with you.

1. Cook time: I suggest 8 hours on the “keep warm” setting. Everyone else said to cook the oatmeal for 4 hours on low, but who wants to get up in the middle of the night to start breakfast?! Cooking on “keep warm” means you can wake up looking rested, too.

2. Burnt edges: The downside of crockpot cooking is the clean up. I've been known to let a burnt pot sit for a couple days. My mother-in-law and I used to joke that we were just letting the dirty ones soak in hopes that someone else would scrub them clean. You can buy [crockpot liners](#) which makes clean up super easy and keeps complaining and procrastination to a minimum.

3. Oats: There are usually three types of oats at the grocery store— quick oats, regular oats and steel-cut oats. If you vary the recipe, you can use any of these, but since I have quick oats in the pantry at all times, that is what I use. Steel cut oats are probably best for crockpotting because of their tough exterior. And yes, I might have just made up that word— crockpotting does look pretty funny, but it's grammatically correct if "to crockpot" was an actual verb.

2 c. **quick** oats

2 cups water

1 cup milk

1 apple, peeled, cored and diced

1/2 c. dried cranberries

1/2 c. applesauce

1/2 t. cinnamon

1 t. vanilla

1/4 c. brown sugar

Add everything to the pot and give it a stir. Set crockpot to "keep warm" setting for 8 hours or to low for 4 hours. Cook overnight for breakfast in the morning, then reheat leftovers with a little bit of water and half and half for breakfast the following day.