

Crock Pot Blueberry Cobbler

Forget dinner— let's skip straight to dessert. What could possibly be better than dumping everything in the crock pot and having your entire house filled with the glorious, sweet, satisfying smell of freshly baked dessert?! Cooking dessert in the crock pot requires a little more attention to detail than the normal dump-and-go meal prep, but I think you'll really like this recipe. In all honesty, it still only took me 6 minutes from start to finish to get everything into the crock pot. Since this is a slow cooking method, you won't dry out or burn the edges of your tasty treat like you might in the regular oven. Plus, it is way better to use the crock pot for a few hours than to heat up the entire house with conventional baking.

This cobbler recipe can also be made using a variety of other fruits. Go for what is in season, grown locally or on sale in the freezer section; I would suggest trying cherries, peaches, apples, mixed berries or maybe some ripe pears. If you want this dish to be even more divine, throw in a 1/2 c. of butterscotch morsels or chocolate chips with the top layer. Enjoy!

1 c. flour

2 t. baking powder

1/2 t. salt

1/2 c. granulated sugar

1/2 c. packed brown sugar

2 eggs

2 t. vanilla

2 t. butter, melted

1/2 c. half and half or milk

16 oz. fresh or frozen blueberries

topping:

1 c. quick oats

1/3 c. flour

2 t. melted butter

1/2 t. cinnamon

2 T. brown sugar

Spray the entire crock pot with a non-stick spray. In a separate bowl, mix together the flour, baking powder, salt, sugars, eggs and vanilla. Add the melted butter and half and half. Dump in blueberries and stir well. Pour into crock pot. Then, in another separate bowl, cut together the topping ingredients. Sprinkle topping on top of mixture already in crock pot and DO NOT MIX. Cook 4 hours on low or 2 hours on high.

[Crock Pot Vegetable Curry](#)

One of my favorite things about Indian food is that you can have such a variety of purely vegetarian dishes. With the right balance of ingredients, you can have a healthy, protein- and vitamin-rich meal with an array of flavors and nothing in it will have ever had a face.

There is also a misconception about crock pots that I'd like to ruin. Many people think the crock pot is just for cooking the hell out of a piece of meat or else making soup, but indeed there are so many other great dishes that we can make in a matter of minutes! So for the skeptics out there, I invite you to try this vegetable curry. It's hot and spicy, almost sexy, and definitely enjoyable. Experiment today with this cultural culinary specialty.

1 can garbanzo beans, drained and rinsed

1 14 oz. can diced tomatoes

1 16 oz. bag of frozen cauliflower

2 c. baby carrots

1 small onion, diced

3-4 cloves of garlic, chopped

2 potatoes, diced

1 T. curry

1 t. red pepper flakes

1/4 t. cinnamon

1/2 c. vegetable juice

1 14 oz. can of lite coconut milk

Put everything in the crock pot except the coconut milk. Stir once through and then pour coconut milk on top of everything. Cook on low for 6 hours. Serve over white rice or with naan bread.

Crock Pot Bread Pudding



This crock pot bread pudding makes a great breakfast or dessert!

If you could smell my house right now, it is sweet and a little spicy with a creaminess swirling around with every breath. Somehow, it is like a combination of slow Sunday mornings and early weekday diner breakfasts. If you are preparing your house for the Jewish holiday of Passover– this is the ultimate way of using up the last of your *chametz* (leavened bread). You can use any combination of plain breads, but I'd recommend using white, wheat, french, italian... even leftover hamburger or hot dog buns if you've got them. Honestly, this might be for dessert, but if I had more bread to use, I would totally make it again for breakfast.

As this time of year seems to fill with baby and wedding showers in preparation for summer celebrations, I would also absolutely recommend making this to share at a brunch. Since it only takes three hours, you can start it when you wake up and be ready to entertain guests with ease. For my male readers and/or sports fanatics– you might be spending too many

nights staying up and watching March Madness basketball games; start the following day with this hearty dish to help wake you up and fill you up (and maybe even absorb that last bit of “adult beverage” festering in your belly).

So no matter what category you might fit into from this post, I think you all will fall in love with this sweet dish. Enjoy!

6 c. cubed bread

8 eggs, beaten

4 cups milk

1/4 c. sugar

1 t. cinnamon

pinch nutmeg

1 t. vanilla

2 T. maple syrup

1/2 c. raisins

Throw all the bread cubes into the crock pot first. Then, in a separate bowl, mix together the eggs, milk, sugar, cinnamon, nutmeg and vanilla. Pour mixture onto the bread crumbs and make sure all pieces are coated. In another separate (small) bowl, mix together the raisins and maple syrup and then sprinkle the coated fruit on top of the swelling bread in the crock pot. Cook on high for 2.5 to 3 hours. You want to make sure the eggs are cooked through and there isn't any liquid left.

Crock Pot Tapioca Pudding

Growing up, my dad really liked tapioca pudding and I could never understand why he enjoyed eating eyeballs. They look gooey and slimey and smelled like playdough. I also remember seeing vats of it at Chinese buffet restaurants and was again reminded of things like eyeballs and fish eggs.

Then I discovered that with a little love, it could actually be a delicious treat. The addition of vanilla and cinnamon make this more of a dessert, but I wouldn't be opposed to eating it for breakfast. As an additional note—tapioca pearls are also a great way to thicken up desserts, stews and sauces, but use the small pearls in those instances.

Try serving this dish with vanilla wafers or a few little chocolate cookies that might be "thin" and "minty". If you eat it warm, you might also like it with some pound cake and fresh fruit.

4 cups milk

1/2 c. sugar

1/2 c. tapioca

2 eggs, lightly beaten

1 t. vanilla

1/2 t. cinnamon

pinch nutmeg

Mix everything together in the crock pot and then cook on low for 4 hours or on high for about 2 hours. Can be served warm or cold.

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.