

# Crock Pot Peach and Cherry Cobbler



This dessert tastes like summer feels.

Summer produce is like nature's candy. I don't mean that in some hippy dippy way or that candy is in any way a bad food group, I just mean that fruits and veggies right now are so delicious when the sun and the rain and the dirt are all working together to create pure awesomeness. Ok, so I'm a little hippy dippy about it.

I bought a couple pounds of peaches and a bag full of sweet cherries on my last grocery trip. Usually we just eat these things straight out of the refrigerator. My kids love having cherries for dessert so I bought [this cherry pitter](#) and they eat them as fast as I can pop them through! It's a necessary tool for this season; you won't regret buying one for yourself (although you may wonder why no one ever told you about this before! Sorry.)

But, since we were having company over for dinner this

weekend, I decided that I would fancy it up and crock pot us a cobbler to enjoy. And as leverage for the delicious vanilla caramel swirl ice cream I had bought as well.

Most cobbler recipes include oatmeal in the topping. Makes sense— it stands up well in the crock pot, gets soft, but not mushy, and you usually have it in the pantry. Except this time, I didn't. And I didn't want to go on a grocery store run just for oats.

So, I opened the pantry and just started creating. While you could do this in an oval crock pot, I really liked doing it in my [casserole crock pot](#) because it made perfect squares for serving, plus it wasn't too deep or too crispy on the sides. Literally, the [casserole crock pot](#) was the perfect choice.

Turns out— corn flakes make a great cobbler topping, too! I will totally make this recipe again. It's just the start of blueberry season here locally and I'm thinking about going to do some local picking and then making cobbler again. Mmmmm can you picture the dark purple color as those berries begin to burst in the cobbler and the sweet smell of the caramelizing flavor?! Yeah, me too. Go get some local produce and make a batch for yourself today!

## **Crock Pot Peach and Cherry Cobbler**

**Prep Time: 20 minutes**

**Cook Time: 4 hours**

**Serves: 8-10 people**

2 lbs cherries, pitted

6 peaches, about 2 lbs

1/4 c. corn starch

1/2 c. sugar

1/2 c. flour

1/2 t. salt

2 c. corn flakes, crushed

1 stick butter (cold or frozen)



Here's a step by step look at how to make Crock Pot Peach and Cherry Cobbler.

Put cherries and peaches in crock pot, add corn starch and stir until fruit is coated. In a separate bowl, mix the rest of the dry ingredients and then sprinkle it over the fruit. Slice the stick of butter horizontally (long thin slices) as thin as possible. It's easiest to cut the butter when it is cold. Place butter over crumbled topping and cover as much surface area as possible.

Cook on high for two hours and then low for two hours. This helps the fruit— especially the cherries— cook all the way through. Serve with a huge scoop of your favorite ice cream or greek yogurt.

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# Crock Pot Chocolate Bread Pudding



What could be better than a recipe starting with challah and Rolos?!

This dessert was a huge hit last night at the Dinner Is A Crock Launch Party, showcasing some of my favorite recipes that I like to use in my cooking classes. We had so much fun, ate way too much, and laughed all the calories away.

I've made this dish many times before in my oven. When my son was younger, he was allergic to eggs, so it was really hard to make safe desserts for him that we actually all wanted to eat. My friend, Lisa, shared this recipe with me that originated [here](#). I took the oven version and just threw it all in my crock pot instead. It stayed warm and gooey and perfectly warm all night. On the other hand, if I had made it in the oven and served it, it would have been cold and crunchy well before everyone had a chance to eat it. This is one definite benefit of the crock pot!

Let's be honest, the first two ingredients capture everyone's interest. Challah. Rolos. What else do you need to know?!



We served the crock pot chocolate bread pudding with both vanilla and chocolate ice cream, but chocolate definitely won last night— only a couple people wanted vanilla ice cream. Good to know for the future— I will buy more chocolate than vanilla. Although I'm tempted to get a coffee or salted caramel next time instead of

vanilla!

## **Crock Pot Chocolate Bread Pudding**

**Prep Time: 5 minutes**

**Cook Time: 3 hours**

**Serves 12-15**

1 loaf challah, cubed (about 8 cups)

1 8 oz. bag [mini Rolos](#), each cut in half (this is easier because they are already unwrapped)

1.4 oz. package cook and serve chocolate pudding

2.5 cups lowfat milk

1 12 oz. jar [caramel topping](#)

Put challah and Rolos in the crock pot. In a separate bowl, mix milk and pudding until dissolved, then pour into crock pot and mix together until bread cubes are coating evenly. Cook on

low for 2 hours. Chocolate pieces will be melted and gooey. Pour caramel topping over everything evenly and then keep on “warm setting” for an hour. Serve with ice cream.

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## Crock Pot Baked Apples



These baked apples will make you think very naughty thoughts.

Looking for something easy? This one is fabulous! Hot and sultry and moist. (Why do those three words sounds so naughty together?!?!) It’s a baked apple, people. Calm down.

No need for a grand story or explanation. Baked apples are a great choice because the fruit is easy to find and consistent in taste all year round. I made this batch with opal apples—they are sort of the color of a golden delicious with the texture of a gala. But they cooked up really nicely and held their shape. You can try it with green apples for a more tart

finish, macintosh for a sweet crisp taste or any other variety that you want to experiment with for dessert.

## Crock Pot Baked Apples

**Prep Time: 10 minutes Cook Time: 4 hours**

**Serves 6**

### INGREDIENTS

6 apples

3/4 c. [golden raisins](#)

3/4 c. [dried pineapple chunks](#) (this brand is allergen-free, too!!)

1/2 c. steel cut oats

3 T. brown sugar

1 T. white sugar

1 t ground cinnamon

1/2 t. [ground allspice](#)

1/4 t. white pepper grounds

1/2 c. water

### DIRECTIONS

1. Wash and [core the apple](#); core it twice to make a big enough opening for filling
2. Mix all of the dried fruit and dry filling ingredients together in a separate bowl.
3. Stand all of the apples up in the crock pot (oval or casserole sized works best).
4. Carefully fill all of the apples with the filling. Press the filling down into each open core and let the filling

mound on top, too.

5. Pour the water into the crock pot around– not on– the apples.
6. Cook on low for 4 hours. Serve with vanilla greek yogurt or ice cream. [Crock Pot Dulce de Leche](#) is also an excellent topping!