



SLOW COOKER MACADAMIA BROWNIE CAKE

We made this Slow Cooker Macadamia Brownie Cake when we weren't even home! Who knew you could make desserts right? Well you can!

Ingredients

1 (21 oz) box Brownie Mix
1/2 cup butter (melted)
1 cup chopped macadamia nuts

Instructions

Mix brownie mix according to box instruction. I chose the extra egg for a more cake like texture. Melt the butter and pour into the bottom of your slow cooker.

Sprinkle half of the nuts over the butter. Remember, these are the nuts you'll see on your finished cake. So spread evenly.

Pour your brownie batter over the nuts.
Sprinkle the rest of the nuts over the batter.
Cover and cook on LOW for 3 to 3.5 hours.

Let it sit for at least 15 min uncovered.

To invert - Edge the brownie cake with a butter knife to loosen the sides. Place a large plate over the crock portion of your slow cooker. Hold the plate down as you lift the crock, flipping it upside down. The cake should pop out onto the plate.
Serve alone or with ice cream.