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Devil's Food Pudding Cake AKA Chocolate Lava Volcano Cake AKA Self-Saucing Double Chocolate Love Cake AKA Crockpot Chocolate Pudding Cake

Cake dry ingredients

- 1 cup brown sugar
- 1 cup flour
- ¼ cup cocoa powder
- 2 tsp baking powder
- ¼ tsp salt

Cake wet ingredients

- 1 egg
- 2/3 cup milk
- ¼ cup butter, melted
- 2 tsp vanilla

Sauce

- 2 cups water
- ¾ cup brown sugar
- ¼ cup cocoa powder
- 2 tsp corn starch

Cooking instructions

1. Butter the edges of a 4 or 4 ½ quart slow cooker
2. Sift cake dry ingredients together into a large bowl or mixing dish then mix well
3. In a separate mixing dish or measuring cup, combine cake wet ingredients and mix well
4. Pour cake wet ingredients over cake dry ingredients and mix until just blended, then scrape batter into buttered slow cooker
5. In a small pot or saucepan, heat 2 cups of water to near boiling then add the other sauce ingredients and whisk well. Boil for a few minutes while whisking until sauce is thickened (3 to 5 minutes). Then gently pour over batter in crock pot; do not stir sauce in to the batter; as the cake cooks the batter will rise to the top and the sauce will sink (hence the “self-saucing” part of the name)
6. Cover with lid and cook on high for 2 to 2 ½ hours. You'll know cake is cooked when the center is spongy and very moist, but no longer wet.
7. Turn off crockpot, remove insert and let cake rest for 30 to 45 minutes. Then serve and enjoy with you sweetheart, friends and/or family!

I'm not 100% sure how this recipe came to have a place in my kitchen, but I am pretty sure it was at one point adapted from Rebecca Field Jager's awesome cookbook, *How to Make Love & Dinner at the Same Time: 200 Slow Cooker Recipes to Heat Up the Bedroom Instead of the Kitchen!* If I am incorrect please let me know, I want to find the original source of this recipe one day!