

## **Slow Cooker Pineapple Coconut Spoon Cake**

(Adapted from [The Magical Slow Cooker](#))

### **For the cake**

1 (15.25-oz.) pkg. yellow cake mix  
1 cup water  
3 eggs  
½ cup melted butter (1 stick)  
1 cup drained crushed pineapple from a 20 ounce can (save all the juices and remaining pineapple for the glaze)  
1 cup coconut  
¼ cup chopped pecans

### **For the glaze:**

1½ cups powdered sugar  
Remaining juices and pineapple from the above can of crushed pineapple (measures out to be about a cup)  
¼ cup melted butter  
½ cup coconut  
¼ cup chopped pecans

### **Slow Cooker Size:**

6-quart oval

Add the cake ingredients into a large bowl and whisk until the batter just comes together, do not over mix, some little lumps of cake mix are fine.

Spray the slow cooker with non-stick spray and add the batter to the slow cooker. Smooth out the batter with a spatula.

Cover and cook on HIGH for 2 hours, keep the lid on THE ENTIRE TIME.

When the cooking time is done, turn off the slow cooker and make start making the glaze.

Add the powdered sugar, remaining pineapple, melted butter, coconut and chopped pecans.

Whisk until a sauce forms. Pour this mixture over the warm cake. Let the cake sit for 5 minutes with the glaze on top, covered.

Spoon out servings into bowls and serve with whipped cream if desired.