

Slow Cooker

Fall Favorites

21 Fall Slow Cooker Recipes



[ALLFREESLOWCOOKERRECIPES](#) 

Slow Cooker Fall Favorites: 21 Fall Slow Cooker Recipes

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[SARAH](#) FROM CURIOUS CUISINIERE

Slow Cooker Fall Favorites: 21 Fall Slow Cooker Recipes

Letter from the Editor

Dear Slow Cooking Enthusiast:

Fall is a season of beautiful colors and delicious tastes! There's no better time to break out your slow cooker and cook the flavors of the season. Fall slow cooker recipes are the perfect remedy to warm you up as the weather begins to grow chilly. Whether you make slow cooker soups and slow cooker stews recipes, fall slow cooker dinners, slow cooker side dish recipes, or desserts, you're guaranteed to find easy slow cooker recipes on AllFreeSlowCookerRecipes.com that will usher you into the fall season. The editors at AllFreeSlowCookerRecipes have gathered the season's best slow cooker recipes into one handy, printable collection in our latest free eCookbook, *Slow Cooker Fall Favorites: 21 Fall Slow Cooker Recipes*.

This eCookbook is full of flavorful fall slow cooker recipes that are perfect fall comfort foods for the autumn season. This eCookbook includes chapters on fall slow cooker stews and soups (p. 8). You'll also find a variety of fall main course recipes (p. 13), as well as delicious fall side dishes (p. 23), easy fall drink recipes and snacks (p.32), and easy slow cooker dessert recipes (p.39). This free eCookbook, *Slow Cooker Fall Favorites: 21 Fall Slow Cooker Recipes*, is a fall-fabulous guide for all of the season's best slow cooker recipes.

For more excellent slow cooker recipes, be sure to visit [AllFreeSlowCookerRecipes.com](http://www.AllFreeSlowCookerRecipes.com). While you're there, subscribe to AllFreeSlowCookerRecipes' free [The Slow Cooker Chronicle](#) newsletter to get free recipes delivered to your inbox every week.

Slow and Steady Wins in Taste!

Sincerely,

Blair Chavis, Editor, AllFreeSlowCookerRecipes

<http://www.AllFreeSlowCookerRecipes.com>

Read blog articles about our recipes at RecipeChatter.com

Slow Cooker Fall Favorites: 21 Fall Slow Cooker Recipes

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FALL SLOW COOKER STEWS AND SOUP

CREAMY CINNAMON PUMPKIN SOUP

BY: [KATE FROM FRAMED COOKS](#)



What makes this recipe for Creamy Cinnamon Pumpkin Soup creamy is heavy cream mixed with chicken stock. It's a slow cooker pumpkin recipe that uses real pumpkin, which makes it taste fresh. The soup is also flavored with onion, cinnamon, rosemary, thyme, and sage. It's a flavor combination that you'll love. You can make the soup as creamy as you want by blending it with a blender. Top your slow cooker pumpkin soup with extra cinnamon and pumpkin seeds.

COOKING TIME: 4 HRS ON LOW

INGREDIENTS

- 1 tablespoon olive oil
- 1 medium sugar pumpkin, seeded, peeled and cubed
- 1 medium onion, chopped
- 3 cups chicken stock, or more as needed
- 1 sprig each fresh rosemary, thyme and sage
- 2 cinnamon sticks
- 2 bay leaves
- 1/2 cup heavy cream
- Cinnamon for garnish

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INSTRUCTIONS

1. Heat the olive oil in a large skillet over medium-high heat. Add pumpkin and onion and sauté until lightly browned (you may have to do this in batches).
2. Transfer to slow cooker and pour in enough chicken broth to cover the pumpkin.
3. Tie all the herbs and spices into a piece of cheesecloth and add to slow cooker.
4. Cover and cook on LOW for four hours.
5. After four hours, remove herbs and puree the soup with a blender.
6. Stir in heavy cream.
7. Ladle into bowls and garnish with cinnamon and toasted pumpkin seeds

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FALL SLOW COOKER STEWS AND SOUP

ALL DAY SLOW COOKER BEEF STEW

BY: [SARAH FROM THE MAGICAL SLOW COOKER](#)



What's better for chilly weather than beef stew? This All Day Slow Cooker Beef Stew will warm you up on fall days. The combination of onion powder, thyme, tomato paste, and beef broth gives your slow cooker beef stew a rich flavor. It's an easy beef stew recipe, but allows for variation. You aren't limited to carrots, onions, and peas. Try adding some celery or tomatoes to enrich the taste. You can serve this dish alone or over a bed of rice, and don't forget the bread.

SERVES: 8

COOKING TIME: 8 HRS ON LOW

COOKING VESSEL SIZE: 6-QUART OR LARGER

INGREDIENTS

- 2 pounds stew meat (or 2 pounds any lean roast cut into 1-inch or so squares)
- ½ cup flour
- 1 teaspoon pepper
- 1 teaspoon onion powder
- 1 teaspoon thyme
- cooking oil (about 4 teaspoons)
- 14-ounce can beef broth
- 6-ounce can tomato paste
- 1 ½ pounds red potatoes, quartered or diced (1-inch or so)
- 1 pound bag baby carrots
- 1 white onion, diced large
- 2 cups frozen peas

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INSTRUCTIONS

1. Combine flour, salt, pepper, onion powder, and thyme in a big zipper-seal bag. Shake, then add the stew meat.
2. Shake to coat the pieces evenly.
3. Brown the meat in the cooking oil on all sides; you don't need to cook the meat through. You may need to cook the meat in batches.
4. Dump the meat into the slow cooker.
5. Put the pan back on the stove and de-glaze the pan with the beef broth and tomato paste, scraping up any brown bits of meat and flour into the sauce. This will only take a minute or so.
6. Add the sauce to the slow cooker.
7. Add the potatoes, carrots and onions to the slow cooker.
8. Give everything a big stir.
9. Cook on LOW for 7 to 8 hours.
10. Add peas at the end of cooking time. Put lid back on and cook for 15 more minutes or so, to thaw the peas.

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FALL SLOW COOKER STEWS AND SOUP

FALL HARVEST PORK STEW

BY: [CAMPBELL'S KITCHEN](#)



This hearty pork stew recipe is the perfect dump-and-go meal for a chilly autumn day. Fall Harvest Pork Stew combines chunks of pork shoulder with butternut squash, parsnips, and apples. This cooks in a savory broth made from canned French onion soup and apple cider. The only preparation required is throwing the chopped vegetables and other ingredients into the slow cooker. In eight hours you will have the perfect rich and warm stew for a great weeknight dinner.

SERVES: 8

PREPARATION TIME: 20 MIN

COOKING TIME: 8 HRS ON LOW

COOKING VESSEL SIZE: 6-QUART SLOW COOKER

INGREDIENTS

- 2 pounds boneless pork shoulder, cut into 2-inch pieces
- 1 (10-3/4-ounce) can Campbell's Condensed French Onion Soup
- ½ cup apple cider or apple juice
- 3 large Granny Smith apples, cut into thick slices (about 3 cups)
- 3 cups butternut squash peeled, seeded, and cut into 2-inch pieces
- 2 mediums parsnips, peeled and cut into 1-inch pieces (about 2 cups)
- ½ teaspoon dried thyme leaves, crushed.

INSTRUCTIONS

1. Stir the pork, soup, cider, apples, squash, parsnips and thyme in a 6-quart slow cooker.
2. Cover and cook on LOW for 7 to 8 hours or until the pork is fork-tender.

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FALL MAIN COURSE RECIPES

SLOW COOKER CHICKEN AND CORNBREAD STUFFING CASSEROLE

BY: [STOCKPILING MOMS](#)



Slow Cooker Chicken and Cornbread Stuffing Casserole is one of those easy slow cooker casserole recipes that are great to whip up when you're short on time. This slow cooker chicken recipe only requires five ingredients and five minutes of prep time. Sour cream and cream of chicken soup make this casserole rich, while stuffing cornbread mix makes it sweet. Add chicken breasts, and you're almost done! This casserole only cooks for about four hours, so you don't need to plan too far in advance.

SERVES: 4

PREPARATION TIME: 5 MIN

COOKING TIME: 4 HRS ON LOW

INGREDIENTS

- 4 thawed boneless chicken breasts
- 1 (6-ounce) box stuffing cornbread mix
- 1 can cream of chicken soup
- ½ cup sour cream
- ¼ cup water

INSTRUCTIONS

1. Place chicken breasts in bottom of slow cooker.
2. Pour stuffing mix over chicken.
3. In a medium size bowl combine cream of chicken soup, sour cream and water; mix well.
4. Pour on top of stuffing mix.
5. Place lid on slow cooker and cook on LOW for 4 hours (Author cooked hers on LOW for 5 hours but she did check it at 4 hours, so be sure to check on yours).
6. Fluff and serve.

Slow Cooker Fall Favorites: 21 Fall Slow Cooker Recipes

FALL MAIN COURSE RECIPES

SLOW COOKER PORK CHOPS AND GRAVY

BY: [BRANDIE FROM THE COUNTRY COOK](#)



This recipe for Slow Cooker Pork Chops and Gravy is a slow cooker pork chop recipe that's the ultimate comfort-food dish. This pork chop slow cooker recipe is made with bone-in pork chops, onion soup mix, cream of chicken soup and more. Serve it a side of mashed potatoes and you're sure to be satisfied.

COOKING TIME: 8 HRS ON LOW

MEATLOAF INGREDIENTS

- 4 bone-in pork chops (can use boneless)
- 1 envelope onion soup mix (1-ounce packet)
- 1 ½ cups chicken broth
- 1 (10.5-ounce) can cream of chicken soup (low sodium)
- 1 envelope dry pork gravy mix (1-ounce packet)

INSTRUCTIONS

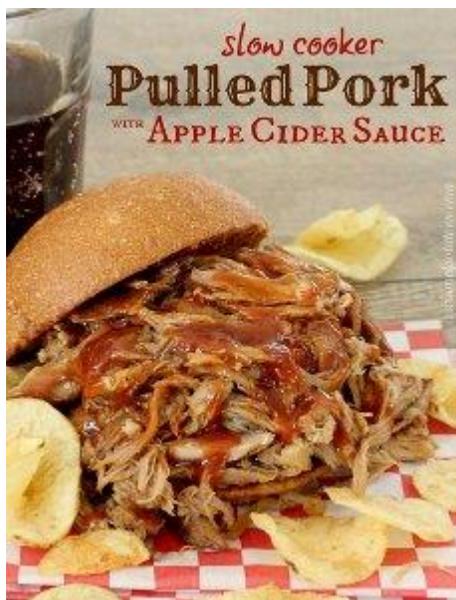
1. Place pork chops in slow cooker.
2. In a separate bowl, mix remaining ingredients and pour over chops.
3. Cook on LOW for 6 to 8 hours.

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FALL MAIN COURSE RECIPES

SLOW APPLE CIDER PULLED PORK

BY: [KYRA AND JOCELYN FROM CARAMEL POTATOES](#)



Add fall flavor to your pork with this recipe for Apple Cider Pulled Pork. The slow cooker pulled pork itself is delicious, but the apple cider sauce really makes it a great dish. It's a new take on a classic recipe. The pork is seasoned with cider, brown sugar, paprika, and more. The apple cider sauce is made with ingredients such as cider, tomato paste, and hot sauce. You'll love these unique flavor combinations. Serve your apple pulled pork on buns with extra sauce.

COOKING TIME: 8 HRS ON HIGH; 10 HRS ON LOW

PORK INGREDIENTS

- 1 (4- to 6-pound) pork shoulder or pork butt, twine or netting removed (boneless or bone-in both work)
- ¼ cup liquid smoke (hickory flavor – look for it by the barbecue sauces)
- 2 medium yellow onions, sliced thin
- 1 cup apple cider
- 2 tablespoons dark brown sugar
- 1 tablespoon chili powder
- 1 tablespoon salt
- ½ teaspoon cumin
- ½ teaspoon paprika
- ½ teaspoon dry mustard

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APPLE CIDER SAUCE INGREDIENTS

- ½ cup pan broth (see instructions below)
- 1 ½ cups apple cider
- ½ cup apple cider vinegar
- ½ cup dark brown sugar
- 2 tablespoons tomato paste
- 2 tablespoons Worcestershire sauce
- 2 tablespoons lemon juice
- 1 tablespoon hot sauce (such as Tabasco)
- 1 teaspoon hickory liquid smokes
- ½ teaspoon paprika

INSTRUCTIONS

1. Sprinkle ¼ cup liquid smoke over all areas of the pork.
2. Place onions in the bottom of slow cooker; add the 1 cup of apple cider.
3. Mix together the sugar, chili powder, salt, cumin, paprika and dry mustard.
4. Rub the spice mixture over all areas of the pork and place the meat in the slow cooker.
5. Cover and cook until the pork is fork tender and falls apart, about 5 to 8 hours on HIGH or 6 to 10 hours on LOW.
6. Turn off the slow cooker and remove the pork to a cutting board.
7. Pour the liquid from the slow cooker through a fine mesh strainer into a large bowl.
8. Return the onions to the slow cooker. Use a spoon to skim and discard the fat from the surface of the strained cooking liquid (or use a Fat Separator).
9. Add ½ cup of the skimmed liquid to a medium sauce pan and combine with the ingredients for the Apple Cider Sauce. Allow to simmer while you shred the pork.
10. If the pork has a bone, remove and discard it. Using 2 forks, shred the meat (discard large pieces of fat) and return the meat to the slow cooker.
11. Slowly stir in the sauce with the meat and onions until the meat is completely moistened. (You may not need all the sauce depending on how much meat you have).
12. For pulled pork sandwiches, serve on buns and drizzle sandwich with your favorite barbecue sauce.
13. Serve with coleslaw, pickles, jalapeños, or onions.

NOTES

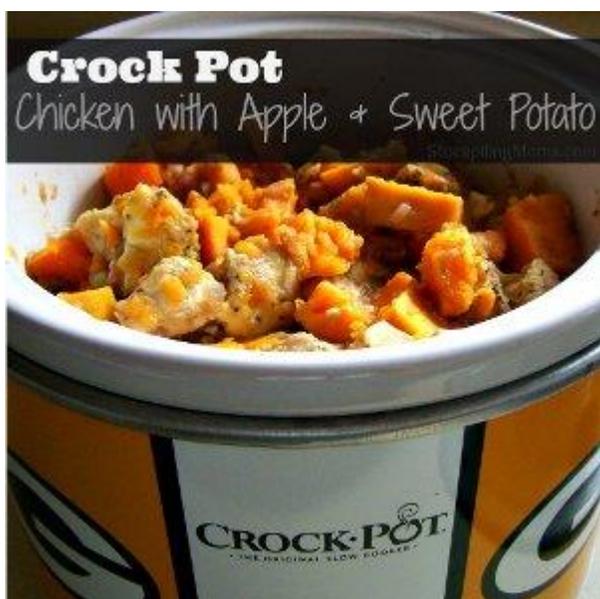
1. Author used a 6-pound boneless pork shoulder and got approximately 11 cups of meat. Amount will vary, but this gives you an idea of how much to expect.

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FALL MAIN COURSE RECIPES

SLOW COOKER CHICKEN WITH APPLE AND SWEET POTATO

BY: [STOCKPILING MOMS](#)



If you're searching for great chicken potato slow cooker recipes for fall, this Slow Cooker Chicken with Apple and Sweet Potato is a tasty choice. This easy slow cooker chicken recipe is perfect for a family of four. It's packed with flavor from sweet potatoes, garlic, onions, apple sauce, apple cider vinegar, and more. This slow cooker casserole recipe is perfect for a chilly night when you're hungry for a satisfying dish.

SERVES: 4

PREPARATION TIME: 10 MIN

COOKING TIME: 8 HRS ON LOW

INGREDIENTS

- 2 sweet potatoes, peeled and cut into 1-inch chunks
- 1 pound boneless, skinless chicken breasts
- sea salt and cracked black pepper
- 2 cloves garlic, finely minced
- ½ cup chopped red onion
- 1 cup unsweetened apple sauce
- 2 teaspoons apple cider vinegar
- 1 tablespoon curry powder (or cumin if curry not available)
- ½ teaspoon ground ginger

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INSTRUCTIONS

1. Layer the sweet potato chunks and chicken breasts in the bottom of a slow cooker.
2. Season with salt and pepper.
3. In a small bowl, stir together the garlic, red onion, apple sauce, cider vinegar, curry powder, and ginger.
4. Pour the mixture over the chicken and sweet potato chunks.
5. Cover and cook on LOW for 6 to 8 hours, until the chicken and sweet potatoes are tender.
6. Serve alone or over rice.

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FALL MAIN COURSE RECIPES

CHICKEN AND MUSHROOM POT PIE

BY: [CHRISSIE FROM MEDIOCRE MUM](#)



Chicken and Mushroom Pot Pie is the perfect delicious and warm comfort meal for any fall or winter evening. This recipe takes the classic chicken pot pie recipe and updates it with the addition of meaty and hearty mushrooms. This delicious slow cooker pot pie is also convenient for a weeknight meal because it uses store-bought puff pastry. You won't be slaving away over a hot stove or oven if you make this slow cooker Chicken and Mushroom Pot Pie.

SERVES: 4

COOKING TIME: 8 HRS ON LOW

INGREDIENTS

- 18 ounces of skinless, boneless chicken thighs, cubed
- 2 large carrots, diced
- 2 sticks of celery, diced
- 2 tablespoons butter
- 1 medium onion
- 4 ½ ounces of button mushrooms, halved
- 2 heaping tablespoons of plain flour
- ½ cup chicken stock
- salt and pepper
- couple pinches of dried thyme
- 1 bay leaf
- 5 ounces frozen peas
- ready rolled puff pastry

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INSTRUCTIONS

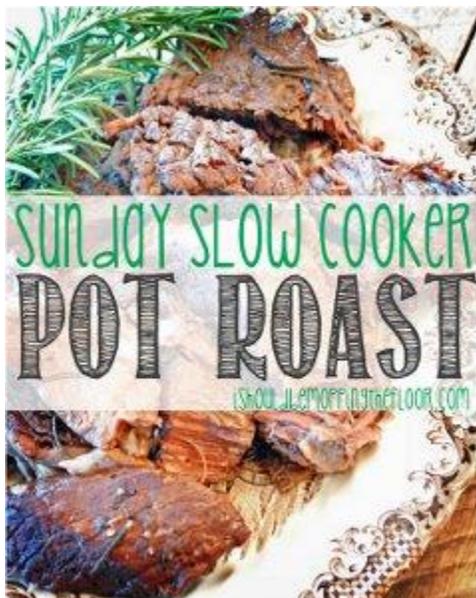
1. Bring a sauce pan of water to a boil.
2. Boil the chicken, carrots and celery for 10 minutes.
3. Drain and place in the slow cooker.
4. Meanwhile, melt the butter in a frying pan and sauté the onions and mushrooms for 2 to 3 minutes until they start to soften. Sprinkle with flour and mix well for about a minute.
5. Gradually add the stock over a medium heat, it should thicken, season with salt and pepper.
6. Add the thyme and bay leaf.
7. Pour over the chicken mixture in the slow cooker, mix well, cover and cook on LOW for 6 to 8 hours.
8. Thirty minutes before serving, stir in the frozen peas.
9. To make the pastry topping, preheat the oven to 400 degrees F, unroll the sheet of pastry and find something 4 inches in diameter to cut circles. (Author used one of her daughter's toy pans from her play kitchen.)
10. Place on a baking tray and cook for 10 minutes.
11. Place a large serving of the chicken mixture in a bowl and top with the pastry.

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FALL MAIN COURSE RECIPES

OLD SCHOOL SUNDAY POT ROAST

BY: [KRISTI FROM I SHOULD BE MOPPING THE FLOOR](#)



This Old School Sunday Pot Roast is one of those easy slow cooker pot roast recipes that's perfect for Sunday dinner, or any family meal throughout the week. Cook it for 4 hours on HIGH, or all day for 8 hours on LOW. Carrots, onions, red wine, and simple herbs give this wholesome chuck roast its rich and meaty flavor. Add some potatoes for a complete, one-pot dish. Your family will feel satisfied after an evening meal of this delicious roast.

COOKING TIME: 4 HRS ON HIGH; 8 HRS ON LOW

INGREDIENTS

- 1 (2- to 3-pound) chuck roast
- 5 tablespoons olive oil, divided
- 8 whole carrots
- 2 whole onions
- kosher salt
- ground pepper
- 1 cup red wine
- 2 to 3 cups beef stock
- 2 teaspoons dried thyme
- 4 to 6 sprigs fresh rosemary

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INSTRUCTIONS

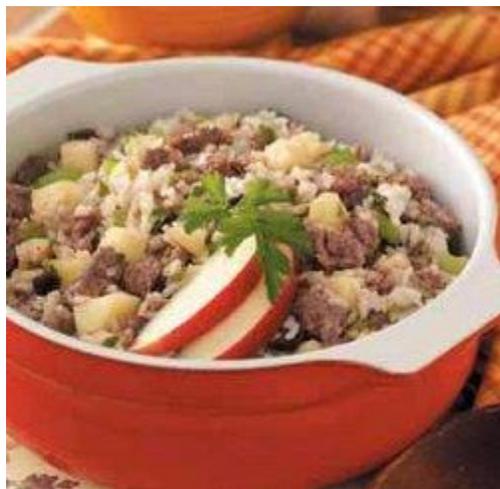
1. Swirl 2 tablespoons of olive oil around in your slow cooker.
2. Salt and pepper both sides of your chuck roast.
3. Heat a large pan over medium-high heat and swirl about three tablespoons of olive oil around it.
4. Cut the onions in half and roughly chop the carrots.
5. Once your oil is hot, add in the onions, browning them on each side.
6. Remove the onions and set aside.
7. Add carrots to the same pan and toss them around until slightly browned, then remove and set aside.
8. If needed, add a bit more olive oil to the pan.
9. Place the meat in the pan and sear it until it is brown all over.
10. Remove the roast and place in your slow cooker.
11. With the burner up to high, use the red wine to deglaze the pan, scraping the bottom with a whisk.
12. Add the deglazed pan contents and wine on top of the roast.
13. Add enough beef stock to cover the meat half way.
14. Add in the onion and carrots, as well as your rosemary and thyme.
15. Put the lid on and cook on HIGH for at least four hours.

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DELICIOUS FALL SIDE DISHES

AUTUMN SAUSAGE CASSEROLE

BY: [MOMS WITH CROCK POTS](#)



Autumn Sausage Casserole is a recipe that takes all of your favorite fall flavors and packs them into one dish. Sausage, apple, carrots, and rice make up this slow cooker sausage casserole. You could also add squash if you'd like. The recipe additionally calls for raisins, parsley flakes, brown sugar, allspice, and cinnamon. For a sweet taste, add in some dried cranberries. Simply brown the sausage first. Then, dump all ingredients in your slow cooker. After some hours, you'll have a sausage and rice casserole ready to serve!

SERVES: 4

PREPARATION TIME: 10 MIN

COOKING TIME: 4 HRS ON HIGH; 7 HRS ON LOW

COOKING VESSEL SIZE: 4-QUART SLOW COOKER

INGREDIENTS

- 1 pound sausage
- 1 large, or 2 small apples, chopped
- ½ cup chopped carrots
- 3 cups already cooked long-grain rice
- ½ cup raisins or dried cranberries
- 1 tablespoon dried parsley flakes
- 1 tablespoon brown sugar
- ½ teaspoon allspice
- ½ teaspoon cinnamon
- ¼ teaspoon black pepper
- 1/3 cup chicken broth or water.

Slow Cooker Fall Favorites: 21 Fall Slow Cooker Recipes

INSTRUCTIONS

1. Cook sausage in a skillet on medium heat until browned.
2. Then, dump the sausage and the remaining ingredients into the slow cooker.
3. Cook and cover on LOW for 5 to 7 hours, or on HIGH for 3 to 4 hours.

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DELICIOUS FALL SIDE DISHES

SOUTHWESTERN SWEET POTATOES

BY: [LAURA FROM SMALL WALLET BIG APPETITE](#)



Southwestern Sweet Potatoes are versatile because you can either make them as a side dish or a main meal. Black beans and corn give this slow cooker sweet potato recipe its southern flair. Garlic, cumin, chili powder, and oregano add spice to the sweet potatoes. This dish is prepared by cooking the sweet potatoes in your slow cooker and then topping them with the southwestern garnish. For more flavor, add sour cream or shredded cheese to your assembled southwestern sweet potatoes.

SERVES: 3

PREPARATION TIME: 15 MIN

COOKING TIME: 8 HRS ON LOW

INGREDIENTS

- 3 medium sweet potatoes
- 1 ½ cups frozen corn, rinsed and patted dry
- salt, to taste
- 2 garlic cloves, minced
- 2 teaspoons ground cumin
- 1 teaspoon chili powder
- ½ teaspoon oregano
- 1 tablespoon olive oil
- ½ onion, diced
- 1 (15-ounce) can black beans, rinsed and drained
- ½ cup Cheddar cheese, grated
- handful of coriander, chopped (cilantro)
- sour cream for serving

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INSTRUCTIONS

1. Wash sweet potatoes and then dry.
2. Wrap each sweet potato in foil and place into the slow cooker.
3. Put slow cooker on LOW for 8 hours.
4. While the sweet potatoes are cooling, sauté the corn in a dry heavy skillet over medium-high heat.
5. Sprinkle with salt, garlic, cumin, chili powder, and oregano.
6. Cook the corn until the corn roasted and browned (about 7 to 10 minutes).
7. Transfer the corn a small bowl; set aside.
8. Wipe the skillet clean and heat the olive oil. Add the onions and cook until just tender, and mix in the corn.
9. Add the black beans and cilantro to the onion and corn. Gently stir to evenly mix.
10. When the sweet potatoes are cool enough to handle, cut them in half, lengthwise.
11. Top the sweet potatoes with bean mixture, cheese, and sour cream.
12. Stick them under the grill to melt the cheese.

Slow Cooker Fall Favorites: 21 Fall Slow Cooker Recipes

DELICIOUS FALL SIDE DISHES

CHEESY BROCCOLI CASSEROLE FOR FOUR

BY: [MOMS WITH CROCK POTS](#)



Cheesy Broccoli Casserole for Four is one of those slow cooker side dish recipes that's great for a potluck or a weeknight meal. This slow cooker vegetable recipe is sure to be a crowd-pleaser, packed with Cheddar cheese. If you have trouble getting your children to eat their veggies, they'll love this cheesy dish, which also happens to be topped with crushed potato chips (or saltine crackers if you prefer). This easy-prep side is a delicious side for any meal.

SERVES: 4

PREPARATION TIME: 10 MIN

COOKING TIME: 3 HRS ON HIGH; 6 HRS ON LOW

INGREDIENTS

- 2 (10-ounce) packages chopped broccoli
- 1 (10 ¼-ounce) can condensed cream of celery soup
- 1 ¼ cups shredded sharp Cheddar cheese, divided
- ¼ cup minced onions
- 1 teaspoon paprika
- 1 teaspoon hot pepper sauce
- ½ teaspoon celery seed
- 1 cup crushed potato chips or Saltine crackers

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INSTRUCTIONS

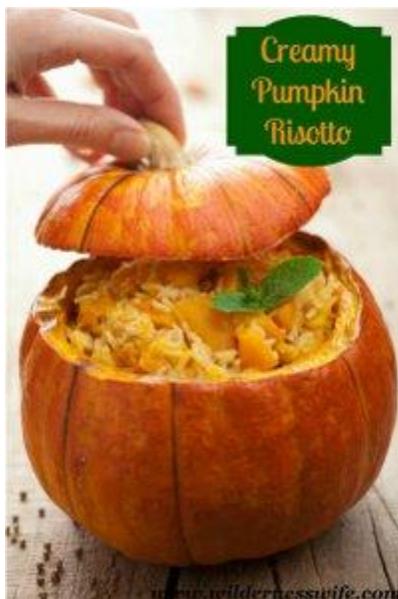
1. Lightly coat slow cooker with nonstick cooking spray.
2. Combine broccoli soup, 1 cup cheese, onions, paprika, pepper sauce, and celery seed in slow cooker; mix it thoroughly.
3. Cover and cook on LOW for 5 to 6 hours or HIGH for 2 ½ to 3 hours.
4. Uncover, sprinkle the top with potato chips/crackers and remaining ¼ cup cheese.
5. Cook, uncovered, on LOW 30 to 60 minutes or on HIGH 15 to 30 minutes, or until cheese melts.

Slow Cooker Fall Favorites: 21 Fall Slow Cooker Recipes

DELICIOUS FALL SIDE DISHES

CREAMY SLOW COOKER PUMPKIN RISOTTO

BY: [SHERYL FROM THE WILDERNESS WIFE](#)



Get a delicious taste of fall with this slow cooker risotto recipe for Creamy Slow Cooker Pumpkin Risotto. This easy slow cooker risotto is packed with autumn flavors, made with pumpkin puree, roasted pumpkin chunks, cheese, garlic, onion, and more delicious herbs and ingredients. This creamy fall side dish would go with a variety of weeknight meals. Your family will love this savory and sweet combination is this unique rice dish.

COOKING TIME: 4 HRS ON LOW

INGREDIENTS:

- 3 tablespoons extra virgin olive oil, divided
- ½ medium onion, finely diced
- 1 clove garlic, finely diced
- 1 2/3 cup Arborio Rice
- 1 ½ cup pumpkin puree or 1 (15-ounce) can pumpkin puree (not pumpkin pie filling)
- ½ teaspoon dry sage
- 1 teaspoon dried rosemary
- 1 (32-ounce) carton chicken broth
- ½ cup freshly grated Parmesan cheese
- 2 cups roast pumpkin cut into 1-inch cubes

Slow Cooker Fall Favorites: 21 Fall Slow Cooker Recipes

INSTRUCTIONS:

1. In a sauté pan, sauté the diced onion in 2 tablespoons of the olive oil until almost translucent. Add garlic and sauté for 1 minute longer.
2. Use the remaining tablespoon of olive oil to oil the inside of the slow cooker.
3. In the slow cooker, gently combine the sautéed vegetables with the Arborio Rice. Be sure the rice is coated with olive oil.
4. Add pureed pumpkin, herbs and chicken broth and stir to combine.
5. Cover and cook on LOW for 4 hours, stir once at the 2 hour mark.
6. After 4-hour cooking is completed, stir in the grated Parmesan cheese and roasted pumpkin chunks
7. Stir it all together, cover and let sit for another 5 to 10 minutes, then serve and enjoy.

INSTRUCTIONS: ROASTING A PUMPKIN

1. Pre-heat oven to 400 degrees F.
2. Quarter, seed and peel the pumpkin.
3. Cut into chunky 1-inch cubes.
4. Place pumpkin into a large and sturdy roasting tray.
5. Add the olive oil, salt, pepper and cumin – mix well, making sure all the pumpkin pieces are coated well in olive oil.
6. Bake in the oven for about 30 to 45 minutes or until the pumpkin is soft and also tinged brown at the edges.
7. Serve in chunks or puree in food processor. If liquid is needed, use chicken stock.

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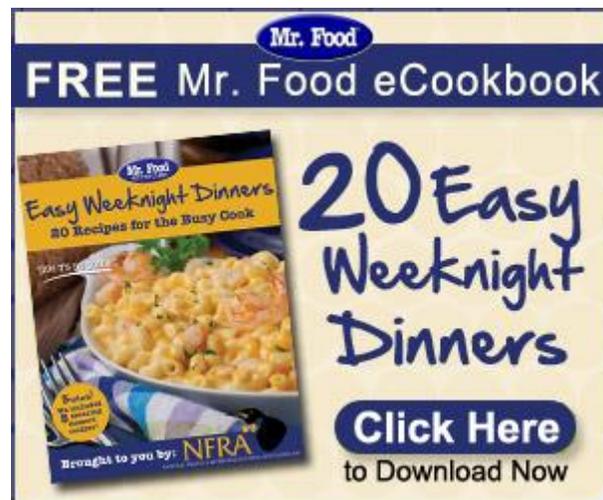
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EASY FALL DRINK RECIPES AND SNACK RECIPES

SLOW COOKER WITCH'S BREW

BY: [STEPHANIE O'DEA](#) (AUTHOR OF THE MAKE IT FAST, COOK IT SLOW COOKBOOKS AND TOTALLY TOGETHER: SHORTCUTS TO AN ORGANIZED LIFE)



Slow Cooker Witch's Brew Recipe is a perfect slow cooker dessert recipe and a perfect, spooky, green drink for the kids around Halloween. Added star anise look like spiders in the brew!

SERVES: 8

COOKING TIME: 5 HRS ON LOW; 3 HRS ON HIGH

COOKING VESSEL SIZE: 5-1/2-QUART SLOW COOKER

INGREDIENTS

- 2 quarts apple juice
- 2 quarts pineapple juice
- ¼ teaspoon allspice
- 1 (6-ounce) box lime Jello powder
- 5 to 6 whole star anise*
- orange sherbet (to add before serving)

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INSTRUCTIONS

1. Pour in the juices, and add the allspice.
2. Stir in the Jello powder, and float the star anise (if using) on top.
3. Cover and cook on LOW for about 5 hours, or on HIGH for about 3.
4. Serve with a scoop of orange sherbet – it will cool the beverage down enough for small children to enjoy the drink right away and creates a foamy slimy film, perfect for Halloween.

NOTES

1. *One need not go out his or her way to purchase star anise if it's not already in the house. It looks fun floating in the pot (like spiders) and provides a touch of a licorice taste, but not enough to justify the expense. If desired, add a touch of licorice flavor by throwing in a few jelly beans.

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EASY FALL DRINK RECIPES AND SNACK RECIPES

EASY PUMPKIN BUTTER

BY: [TRACEY FROM THE KITCHEN IS MY PLAYGROUND](#)



Easy Pumpkin Butter is great to make in the fall, but is yummy all year round. It's simple because it only requires five ingredients. Brown sugar is the main sweetener in this slow cooker pumpkin butter. Cinnamon and cloves give the canned pumpkin a warm fall flavor as well as a great aroma that will fill your house. Serve this slow cooker pumpkin recipe warm or cold. You can slather it on items such as biscuits, graham crackers, toast, or bagels. The possibilities are endless.

COOKING TIME: 4 HRS ON LOW

INGREDIENTS

- 2 (15-ounce) cans 100% pure pumpkin (about 4 cups)
- 1 (16-ounce) box light brown sugar
- 1 ½ teaspoons ground cinnamon
- ¼ teaspoon ground cloves
- dash of salt

INSTRUCTIONS

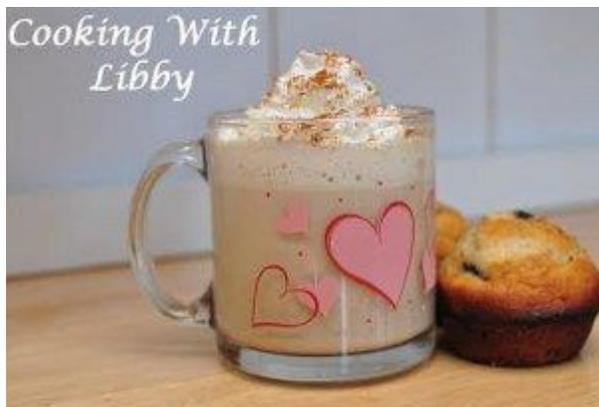
1. Pour in the juices, and add the allspice.
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3. Cover and cook on LOW for about 5 hours, or on HIGH for about 3.
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EASY FALL DRINK RECIPES AND SNACK RECIPES

SLOW COOKER PUMPKIN SPICE LATTES FOR TWO

BY: [LIBBY FROM COOKING WITH LIBBY](#)



Cozy up with this recipe for Slow Cooker Pumpkin Spice Lattes for Two. If you love Starbucks coffee drink recipes, you can replicate the fall pumpkin favorite with this easy slow cooker drink recipe. Classic ingredients such as canned pumpkin and pumpkin pie spice give this slow cooker drink its rich flavor, while the addition of espresso or coffee will give you pep. For an added treat, top off your drink with whipped cream.

SERVES: 2

COOKING TIME: 2 HRS ON HIGH

INGREDIENTS

- 2 cups milk (author suggests 1%)
- 2 tablespoons canned pumpkin
- 2 tablespoons white sugar
- 2 tablespoons vanilla
- ½ teaspoon pumpkin pie spice (or: ¼ teaspoon cinnamon, 1/8 teaspoon cloves, 1/8 teaspoon nutmeg, and a tiny pinch of ground ginger)
- ½ cup brewed espresso or ¾ cup strong brewed coffee
- whipped cream for garnish (optional)

INSTRUCTIONS

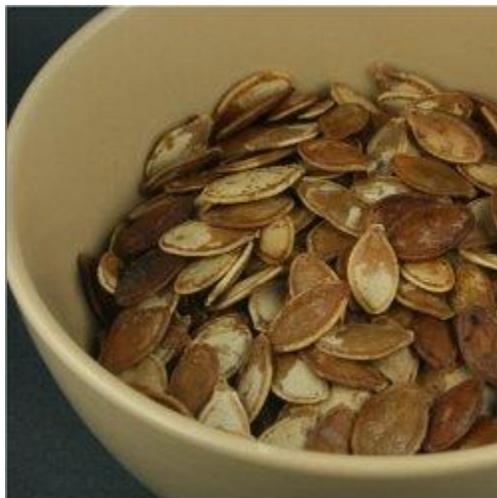
1. Add the coffee/espresso and milk into the slow cooker.
2. Whisk in the pumpkin, spices, sugar, and vanilla.
3. Cover and cook on HIGH for 2 hours. Whisk again.
4. Ladle into mugs and garnish with whipped cream and additional cinnamon.

Slow Cooker Fall Favorites: 21 Fall Slow Cooker Recipes

EASY FALL DRINK RECIPES AND SNACK RECIPES

SLOW COOKER "ROASTED" PUMPKIN SEEDS RECIPE

BY: [STEPHANIE O'DEA](#) (AUTHOR OF THE MAKE IT FAST, COOK IT SLOW COOKBOOKS AND TOTALLY TOGETHER: SHORTCUTS TO AN ORGANIZED LIFE)



Make the best roasted pumpkin seeds recipe using your slow cooker with this Slow Cooker 'Roasted' Pumpkin Seeds Recipe. To make this roasted pumpkin seeds recipe, olive oil is key, along with salt--and that's all you need!

COOKING TIME: 6 HRS ON HIGH

COOKING VESSEL SIZE: 6-QUART SLOW COOKER

INGREDIENTS

- fresh pumpkin seeds
- 1 ½ tablespoons olive oil
- 1 teaspoon salt

INSTRUCTIONS

1. Cut and gut two pumpkins (yields about 2 ½ cups of seeds).
2. Boil the seeds in a saucepan and let them simmer for 10 minutes.
3. After draining, toss the seeds into the slow cooker.
4. Add the olive oil and salt; stir well and turn the slow cooker on HIGH for 6 hours, stirring every hour or so.

Slow Cooker Fall Favorites: 21 Fall Slow Cooker Recipes

EASY FALL DRINK RECIPES AND SNACK RECIPES

ALL DAY APPLE BUTTER

BY: [MOMS WITH CROCK POTS](#)



This recipe for All Day Apple Butter couldn't be easier. It only needs five ingredients, and it takes all day to cook. This easy apple butter recipe is perfect as a gift or as a staple in your kitchen during the fall season. It's made with fresh apples, brown sugar, cinnamon, cloves, and salt. Whip up this slow cooker apple butter after a day of apple picking. Serve it on toast, bagels, muffins, or biscuits

YIELDS: 4 PINTS

PREPARATION TIME: 5 MIN

COOKING TIME: 11 HRS ON LOW

INGREDIENTS

- 5 ½ pounds apples, peeled, cored and finely chopped
- 2 cups brown sugar
- 2 teaspoons ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon salt

Slow Cooker Fall Favorites: 21 Fall Slow Cooker Recipes

INSTRUCTIONS

1. Place the apples in a slow cooker. In a medium bowl, mix the sugar, cinnamon, cloves and salt. Pour the mixture over the apples in the slow cooker and mix well.
2. Cover and cook on HIGH 1 hour.
3. Reduce heat to LOW and cook 9 to 11 hours, stirring occasionally, until the mixture is thickened and dark brown.
4. Uncover and continue cooking on LOW 1 hour. Stir with a whisk, if desired, to increase smoothness.
5. Spoon the mixture into sterile containers, cover and refrigerate or freeze.

NOTES

1. You can also can the finished apple butter in a water bath canner. Process the jars for 10 minutes. Author only used 1 cup of sugar because the apples she had were sweet enough on their own. Feel free to taste and adjust the sugar accordingly!

Slow Cooker Fall Favorites: 21 Fall Slow Cooker Recipes

BEST FALL DESSERT RECIPES

EASY SLOW COOKER CARAMEL APPLES

BY: [STEPHANIE O'DEA](#) (AUTHOR OF THE MAKE IT FAST, COOK IT SLOW COOKBOOKS AND TOTALLY TOGETHER: SHORTCUTS TO AN ORGANIZED LIFE)



Learn how to make slow cooker caramel apples with this simple recipe for Easy Slow Cooker Caramel Apples. The recipe requires just a few ingredients and your trusty slow cooker. You'll need caramel candies, apples, your favorite sprinkles or nuts and water.

COOKING TIME: 2 HRS ON HIGH

COOKING VESSEL SIZE: 1-1/2-QUART SLOW COOKER

INGREDIENTS

- soft caramel candies (ideally find bags with soft caramels, compete with popsicle stick handles)
- apples (one bag of caramels makes 4 large apples)
- nuts/sprinkles
- 2 tablespoons water

INSTRUCTIONS

1. Unwrap all of the caramels and add them and 2 tablespoons of water to the slow cooker.
2. Cover and cook on HIGH for 1 to 2 hours, checking every 20 minutes or so.
3. The caramel is ready when it is shiny and can be stirred easily.
4. Put the Popsicle sticks into the apples by the stems.
5. Use a spoon to ladle the caramel over the apple and swirl to completely cover the whole thing.
6. Dip into chopped nuts or sprinkles if desired. Let cool on parchment paper or release foil.

Slow Cooker Fall Favorites: 21 Fall Slow Cooker Recipes

BEST FALL DESSERT RECIPES

UNFORGETTABLE PUMPKIN BREAD PUDDING

BY: [SARAH FROM CURIOUS CUISINIERE](#)



This recipe for Unforgettable Pumpkin Bread Pudding is perfect for breakfast in the fall, but is great to make any time of the year. In a couple of hours, you'll have a slow cooker bread pudding that's bursting with flavor. Cinnamon, orange zest, nutmeg, ginger, and cloves season the pumpkin puree and will fill your house with a fantastic aroma. Top this pumpkin bread pudding with powdered sugar, caramel, or syrup if you want to turn it into a sweet dessert.

SERVES: 4

COOKING TIME: 2 HRS ON HIGH

INGREDIENTS

- 2 cups skim milk
- 1 ½ cup pumpkin puree
- 3 eggs, beaten
- ¼ cup brown sugar
- 1 teaspoon cinnamon
- ¾ teaspoon orange zest
- ½ teaspoon nutmeg
- ½ teaspoon ginger
- ¼ teaspoon cloves
- 8 cups white bread cubes (roughly 1-inch)
- ½ cup wheat bran

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INSTRUCTIONS

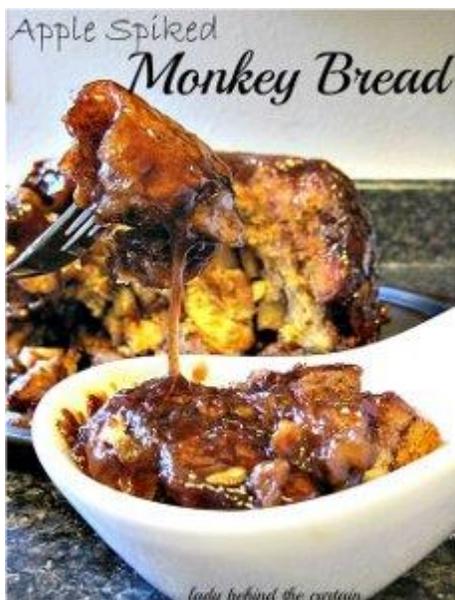
1. Mix milk, pumpkin, eggs, brown sugar, cinnamon, zest, nutmeg, ginger, and cloves in a medium bowl.
2. Grease the bowl of a 2-1/2- to 3-quart slow cooker.
3. Combine bread cubes, bran, and milk mixture in the greased cooker.
4. Stir to combine until all the bread is evenly moistened.
5. Cook on HIGH for 1 ½ to 2 hours.
6. Pudding is done when the bread is puffy and the internal temperature is around 140 degrees F.

Slow Cooker Fall Favorites: 21 Fall Slow Cooker Recipes

BEST FALL DESSERT RECIPES

APPLE SPIKED MONKEY BREAD

BY: [SHERYL FROM LADY BEHIND THE CURTAIN](#)



This Apple Spiked Monkey Bread recipe is a monkey bread recipe with biscuits that's made extra special with the inclusion of rum, apples, and walnuts. This sticky and sweet treat is great for entertaining. You can also serve it for brunch or dessert. There's really no bad time to enjoy this pull-apart bread treat. Brown sugar, cinnamon, nutmeg, and butter come together to make the thick, sweet syrup that hold the bread together. Apples give it a tart kick. And, the nuts add a little crunch. You can't go wrong with this slow cooker monkey bread recipe.

SERVES: 14

COOKING TIME: 2 HRS 30 MIN ON HIGH

COOKING VESSEL SIZE: 4-QUART SLOW COOKER

INGREDIENTS

- nonstick cooking spray
- $\frac{3}{4}$ cup granulated sugar
- $\frac{3}{4}$ cup packed brown sugar
- 1 tablespoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground nutmeg
- 4 (7-1/2-ounce) cans refrigerated biscuit dough (20 biscuits total)
- 1 $\frac{1}{2}$ cups diced, peeled cooking apples
- $\frac{1}{2}$ cup chopped walnuts
- $\frac{1}{2}$ cup butter, melted
- $\frac{1}{3}$ cup rum or apple juice
- 1 teaspoon vanilla

Slow Cooker Fall Favorites: 21 Fall Slow Cooker Recipes

INSTRUCTIONS

1. Coat a 4-quart slow cooker with cooking spray.
2. In an extra-large bowl stir together the granulated sugar, brown sugar, cinnamon, and nutmeg.
3. Sprinkle 2 tablespoons of the sugar mixture in the bottom of the prepared slow cooker.
4. Set remaining sugar mixture aside.
5. Cut biscuits into quarters.
6. Add biscuits, apples, and walnuts to reserved sugar mixture, tossing to coat.
7. Add coated mixture to slow cooker.
8. Sprinkle with any remaining sugar mixture.
9. In a bowl stir together butter, rum, and vanilla; pour over biscuits.
10. Cover; cook on HIGH for 2 to 2 ½ hours or until knife inserted in center comes out clean.
11. Turn off cooker.
12. Carefully remove lid so condensation from lid does not drip onto bread.
13. Cover opening of cooker completely with paper towels; place lid on top.
14. Cool 10 to 15 minutes.
15. Run a knife around the edges of the cooker; transfer bread to a serving platter.
16. Spoon any topping that remains in the cooker onto bread; cool slightly.
17. Serve warm.

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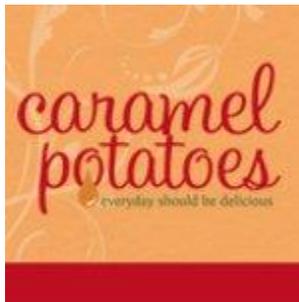


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