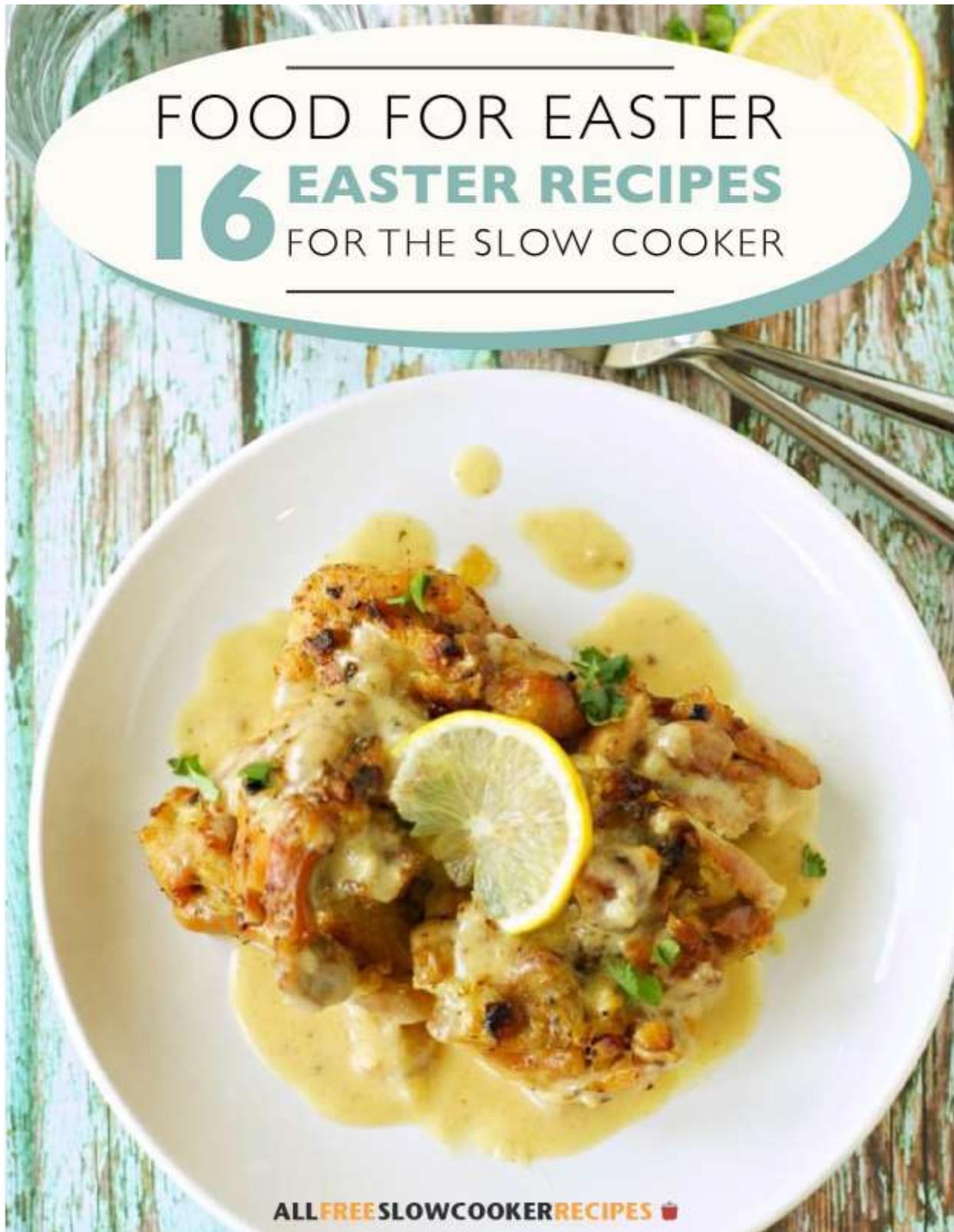

FOOD FOR EASTER
16 EASTER RECIPES
FOR THE SLOW COOKER



Food for Easter: 16 Easter Recipes for the Slow Cooker

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Published by Prime Publishing LLC, 3400 Dundee Rd., Suite 220, Northbrook, IL 60062 – www.primecp.com

Letter from the Editor

Dear Slow Cooking Enthusiast:

When it comes to your Easter menu, consider making part or all of your meal in your slow cooker this year. Whether you're in charge of making Easter dinner, or you want to plan a special brunch, we've got you covered. As with most slow cooker recipes, you can make these Easter recipes by prepping a few simple ingredients beforehand, and letting your slow cooker do the rest.

Our website site has a more extensive collection of holiday recipes, including many for Easter, but in the spirit of good food, we've rounded up some of our favorite Easter recipe ideas for you right here in this free eCookbook.

This eCookbook is full of simple-to-prepare Easter recipes tailored especially for the slow cooker. Inside, you'll find recipes for brunch or breakfast, dinner, sides and even dessert. Easter is never complete without a slice of carrot cake, and you might be surprised to learn that you can make it in your slow cooker!

See what other tasty Easter items call out to you this year and bust out your slow cooker for a meal that everyone will surely remember.

Slow and Steady Wins in Taste!

Sincerely,

The Editors of AllFreeSlowCookerRecipes

www.AllFreeSlowCookerRecipes.com

Read blog articles about our recipes at RecipeLionBlog.com

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EASTER BRUNCH MENU RECIPES

[CHEESY HASH BROWN CASSEROLE WITH HAM](#)

BY: [TINA FROM MOMMY'S KITCHEN](#)



Cheesy Hash Brown Casserole with Ham is one of those slow cooker casserole recipes you can make for breakfast or dinner. Either way, it's a rich, tasty meal packed into one dish. This is an item that will always be a hit at brunch table, making it perfect for Easter or other holiday meals.

INGREDIENTS

- 1 (26-ounce) bag of frozen, shredded hash brown potatoes
- 1 (8-ounce) container sour cream
- 1 (10.5 -ounce) can of cream of chicken soup
- ¼ cup butter, melted
- ¼ of a small onion, chopped fine
- 1.5 cups shredded Cheddar cheese
- 1 (16-ounce) package cubed ham

INSTRUCTIONS

1. Combine ingredients.
2. Coat the inside of a slow cooker with cooking spray or butter.
3. Spoon the hash brown mixture into the slow cooker.
4. Cover, and cook on high for 1.5 hours, then reduce heat to low, and cook for an additional 2.5 hours.

[SLOW COOKER ICED CINNAMON BISCUITS](#)

BY: [GINGER FROM CROCK POT RECIPE EXCHANGE](#)



If you're looking for special slow cooker breakfast recipes to serve around the holidays, or just when you're craving something sweet, you must try this recipe for Slow Cooker Iced Cinnamon Biscuits. "Baking" in your slow cooker never tasted so good!

BISCUIT INGREDIENTS

- 1 can refrigerator biscuits (can with 8 biscuits)
- ¼ cup white granulated sugar
- ¼ cup dark brown sugar
- 2 teaspoons ground cinnamon
- ¼ cup melted butter

ICING INGREDIENTS

- 1 ½ cups of confectioner's sugar
- 2 tablespoons of milk

INSTRUCTIONS

1. Line a 6-quart oval slow cooker with a slow cooker liner. Then spray the inside of the liner with a non-stick spray.
2. In a pie plate (or shallow dish) mix both sugars and the cinnamon together.
3. Make an assembly line with your biscuits, melted butter and sugar/cinnamon mixture.
4. Dip each biscuit into the melted butter, and then in the sugar/cinnamon mixture until completely coated.
5. Then, place all the covered biscuits into the bottom of the lined and sprayed slow cooker (IN A SINGLE LAYER)

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6. Place a couple of paper towels on top of the slow cooker and secure with the lid.
7. Turn to low and cook for 2 to 3 hours (Author's biscuits were done in 2.5 hours).
8. When the cinnamon biscuits are done, lift them out using the liner (this will stop the cooking process).
9. Now make the simple icing (see ingredients above) and spoon it over the cinnamon biscuits while they are still warm. Let them sit for a few minutes to cool down.

[SLOW COOKER HARD BOILED EGGS](#)

BY: [STEPHANIE FROM 52 KITCHEN ADVENTURES](#)



Forget stove top cooking and try one of the most excellent slow cooker recipes around for Slow Cooker Hard Boiled Eggs. It's so simple, you'll wonder why you didn't always cook eggs this way!

INGREDIENTS

- Eggs (up to as many fit in your slow cooker in a single layer)
- Water

INSTRUCTIONS

1. Place eggs in slow cooker.
2. Fill with enough water to cover eggs.
3. Cook on low for 3.5 hours.

[SLOW COOKER MAPLE HAM RECIPE](#)

BY: [STEPHANIE O'DEA FROM A YEAR OF SLOW COOKING](#)



Make pineapple glazed ham in your slow cooker with this Slow Cooker Maple Ham Recipe. This easy pineapple glazed ham recipe only requires four ingredients. It cooks all day, and then it's tender, juicy and recipe for serving. This slow cooker ham serves 10, so it's perfect for a special occasion or holiday when you have extra people seated at your table.

INGREDIENTS

- 7 to 8 pound bone-in spiral-cut ham
- 1 cup dark brown sugar
- ½ cup all natural maple syrup
- 2 cups pineapple juice

INSTRUCTIONS

1. Unwrap the ham, and discard flavor packet.
2. Place it into your stoneware, flat-side down.
3. Rub brown sugar on all sides.
4. Pour on maple syrup and pineapple juice.
5. Cover and cook on low for 6 to 8 hours.
6. If possible, baste ham with collected juice from the bottom of the crock an hour or so before serving.
7. When cooking is done, remove carefully and let it rest on a cutting board for 15 to 20 minutes before carving.

SEMI HOMEMADE SLOW COOKER CARAMEL ROLLS

BY: ALLFREESLOWCOOKERRECIPES.COM TEST KITCHEN



This recipe for Semi-Homemade Slow Cooker Caramel Rolls is an easy slow cooker breakfast recipe that's perfect for those lazy mornings. These sweet and sticky rolls are made with refrigerator biscuits, butter, nuts, and more. They only cook for a little over an hour in your slow cooker, so you won't have to wait too long to indulge. Serve them up for your next family brunch, or as a sweet and welcomed Easter morning treat. These deliciously-comforting caramel buns will be so memorable, your family will be asking for them all year long!

INGREDIENTS

- 1 package refrigerated cinnamon rolls
- 4 tablespoons butter
- 1/2 cups brown sugar

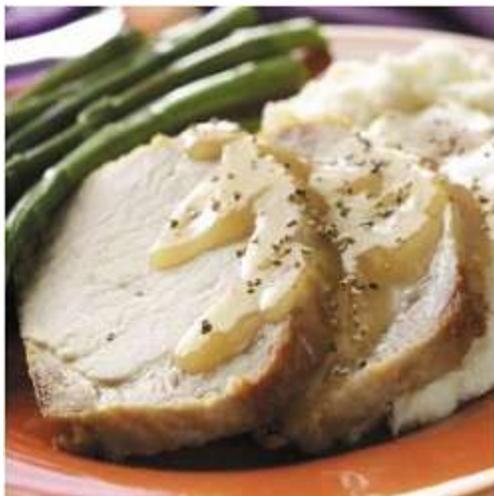
INSTRUCTIONS

1. Spray slow cooker insert with cooking spray.
2. In a small saucepan, melt butter with the brown sugar until it is thick and smooth, about 3 minutes -- this will be your caramel sauce.
3. Fit the rolls into the bottom of the insert and pour the caramel sauce over them. Cover and cook on high for 1 to 2 hours.

EASTER DINNER DISHES

[SLOW COOKER COUNTRY-STYLE PORK LOIN](#)

BY: [STOCKPILING MOMS](#)



Try a slow cooker pork roast recipe with a classic, country spin with this recipe for Slow Cooker Country-Style Pork Loin. It serves 8, so make it for company or have lots of leftovers. This wholesome pork dish is great with mashed potatoes and greens.

INGREDIENTS

- 1 boneless whole pork loin roast (3 pounds)
- ½ cup all-purpose flour
- 1 teaspoon onion powder
- 1 teaspoon ground mustard
- 2 tablespoons canola oil
- 2 cups reduced-sodium chicken broth
- ¼ cup cornstarch
- ¼ cup cold water
- hot mashed potatoes, optional

INSTRUCTIONS

1. Cut roast in half.
2. In a large re-sealable plastic bag, combine the flour, onion powder and mustard.
3. Add pork, one portion at a time, and shake to coat.
4. In a large skillet, brown pork in oil on all sides.
5. Transfer to a 5-quart slow cooker. Pour broth over pork.

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6. Cover and cook on low for 5 to 6 hours or until tender.
7. Remove pork and keep warm.
8. Let pork stand for 10 to 15 minutes before slicing.
9. Strain cooking juices, reserving 2 ½ cups juices; skim fat from reserved juices. Transfer to a small saucepan. Bring liquid to a boil. Combine cornstarch and water until smooth; gradually stir into the pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with gravy and mashed potatoes if desired.

[EASY SLOW COOKER LAMB SHANKS](#)

BY: [JULES FROM JULES FOOD](#)



This recipe for Easy Slow Cooker Lamb Shanks is among the most excellent slow cooker recipes, made with simple ingredients such as rosemary, onion, garlic and carrots. In a few hours you'll have an elegant feast!

INGREDIENTS

- 3 to 4 pounds lamb shanks
- 1 onion, sliced thick
- 3 to 5 spears fresh rosemary
- 8 to 9 peeled garlic cloves
- 2 carrots, cut large
- salt and pepper, to taste

INSTRUCTIONS

1. Put sliced onion in the bottom of the slow cooker.
2. Salt and pepper the lamb shanks generously.
3. Put remaining ingredients in the slow cooker.
4. Add enough water (can also use beef stock or broth) to almost cover the meat. Don't fill too full.
5. Get the rosemary tucked in so that it's not just floating on the top.
6. Cook on low for 7 to 8 hours.
7. Check on it at the 5 hour mark and flip the meat. You can also add potatoes at this time if desired.
8. Remove the meat and vegetables for serving and strain the liquid.

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9. If you strain the liquid, you can let it sit and separate. Refrigerate or freeze it for another dish in the future that requires homemade broth.

[EASY ONIONY PORK CHOPS](#)

BY: [GINGER FROM CROCK POT RECIPE EXCHANGE](#)



Easy Oniony Pork Chops are a phenomenal example of the versatility of your slow cooker because slow cooker pork recipes like this can be made ahead of time, so you don't have to think about cooking a complicated slow cooker pork chop recipe in the evening.

INGREDIENTS

- pork chops (number needed to feed your family), bone-in or boneless
- 1 can of French onion soup
- 1 medium onion, sliced

INSTRUCTIONS

1. In whatever size slow cooker that will fit the amount of pork chops you have, place the sliced onions in an even layer on the bottom.
2. Now evenly layer the pork chops and pour the onion soup over them.
3. Cook on low for around 8 hours or on high for around 4.

NOTES

1. If you don't have canned onion soup, you can use an onion soup mix and add water to it to equal about a 1 ½ cups.
2. If you're using more than 6 to 8 pork chops and a larger slow cooker, author suggests using 2 cans of onion soup.

[SLOW COOKER CREAMY LEMON CHICKEN](#)

BY: [JENNIFER DRAPER FROM SLOW COOKER GOURMET](#)



Try this Slow Cooker Creamy Lemon Chicken recipe for a simple lemon chicken recipe that you can make anytime. Lemon chicken dinner recipes give life to classic flavors you love, and this one is no exception. Once you're finished cooking your chicken, you will pour a thick and creamy sauce over it, made from lemon juice, heavy cream and mustard. It's so addicting, you'll be glad you have the recipe! Serve this dish over rice or noodles, alongside potatoes or veggies, or all on its own -- whatever your preference, you'll be delighted with your creation.

INGREDIENTS

- 2 pounds boneless skinless chicken thighs
- 1 tablespoon olive oil
- 1 tablespoon butter
- ½ small yellow onion, diced (or about ¼ cup)
- 2-3 cloves garlic, minced
- 1 teaspoon Italian seasoning
- ½ teaspoon salt
- ⅛ (or up to ¼) teaspoon pepper, depending on taste
- 1½ cup chicken broth
- 1 teaspoon grainy mustard
- ¾ cup heavy cream
- 1 tablespoon lemon juice
- 1 tablespoon cornstarch

INSTRUCTIONS

1. Sprinkle each side of chicken with Italian seasoning, salt and pepper.
2. In large skillet over medium high heat melt butter with olive oil.

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3. Add onion and garlic and sauté for about 2 minutes.
4. Move onions and garlic to side of pan and add seasoned chicken thighs.
5. Sauté for about 2-3 minutes on each side until nicely browned.
6. Transfer contents of pan to slow cooker.
7. Add chicken broth.
8. Cover and cook on low for 5-7 hours or high for 3-4.
9. Remove chicken and cover to keep warm.
10. Add cream, mustard and lemon juice to slow cooker and whisk.
11. To thicken sauce pour into small saucepan and whisk in 1 tablespoon cornstarch.
12. Bring to a boil for 2-3 minutes until thickened to desired consistency.
13. Add additional salt and pepper to taste.
14. Pour over chicken and serve.

EASTER SIDE DISHES

[SLOW COOKER STEAK AND ALE CHEESE SOUP](#)

BY: [JUDITH HANNEMANN FROM THE MIDNIGHT BAKER](#)



This soup recipe is hearty enough to be a main dish, but served in the right portion, it's a great starter or even a side dish. This delightfully-rustic, old-fashioned pub dish is the best soup to make whenever you're craving a hearty meal that will satisfy you deep down. This easy slow cooker soup is packed with beef, potatoes, mushrooms, beer, Cheddar cheese, and more. Cream makes this chunky soup extra rich and creamy. During the holidays, it's good to indulge and enjoy!

INGREDIENTS

- 1 pound chuck or round roast, cut in 1-inch cubes
- 2 large potatoes, cut in chunks
- 1 stalk celery, sliced
- 1 small onion, sliced
- ½ cup sliced mushrooms
- 1 tsp fresh thyme -or- ½ tsp dehydrated
- 1 chicken stock cube
- 1 large garlic clove, crushed
- 1 can (12-ounce) beer or ale
- ½ cup cream or evaporated milk
- 1.5 cups shredded sharp cheddar cheese
- 2 tablespoons olive oil

SEASONED FLOUR

- ¼ cup flour
- ½ tsp salt
- pinch of black pepper

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INSTRUCTIONS

1. Heat 1 tablespoon of the oil in a heavy skillet over medium heat. Mix the seasoned flour ingredients and place mixture in a plastic bag. Place the cubed meat in the bag and shake until meat is coated.
2. Place meat in hot skillet, shaking off any excess flour. Brown meat on all sides. Place browned meat in the slow cooker.
3. Return skillet to heat and add the remaining 1 tablespoon of oil. Sauté the onions, mushrooms, garlic and celery until almost tender. Place vegetable mixture in slow cooker. Add the potato chunks to the slow cooker.
4. Pour the can of beer over the beef/vegetable mixture. Add stock cube and thyme.
5. Cover and cook on high for 5-6 hours or low for 8-10 hours (I recommend cooking on high so the meat will break apart).
6. Turn off cooker and add cream. Stir well. Add cheese and stir again. Replace cover and let sit for about 10 minutes. Stir again and serve.

**Makes about 4 servings.*

RUSTIC GARLIC MASHED POTATOES

BY: [KITCHENAID](#)



This recipe for Rustic Garlic Mashed Potatoes is a gem among slow cooker side dish recipes. It's super simple and great for holiday meals! These potatoes will really step up your Easter table a notch or two, especially when paired with the other delectable components on the menu. You can't have a holiday food spread and leave out the spuds, so get out your slow cooker and get cracking on this beloved recipe.

INGREDIENTS

- 2 pounds baking potatoes, unpeeled and cut into ½-inch cubes
- ¼ cup water
- 2 tablespoons butter, cut into 1/8-inch pieces
- 1 ¼ teaspoons salt
- ½ teaspoon garlic powder
- ¼ teaspoon black pepper
- 1 cup milk, warmed

INSTRUCTIONS

1. Place all ingredients except milk in slow cooker; toss to combine.
2. Cover; cook on low 7 hours or on high 4 hours.
3. Add milk to potatoes.
4. Mash potatoes with potato masher or electric mixer until smooth.

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ORANGE MARMALADE GLAZED CARROTS

BY: [GINGER FROM CROCK POT RECIPE EXCHANGE](#)



No matter if you're preparing a fancy and abundant meal for the holidays, or just want a fun addition to your weeknight meal, this recipe for Orange Marmalade Glazed Carrots is a delicious side dish you can prepare in your slow cooker this is sure to be a winner no matter the crowd.

INGREDIENTS

- 2 pounds (or 4 cups) of carrots, sliced to ½-inch thick (or prepackaged baby carrots)
- ¾ cup of orange marmalade
- 3 tablespoons of water
- 1 tablespoon of softened butter
- ¼ teaspoon of ground ginger
- ¼ teaspoon of ground cinnamon
- 2 tablespoons of honey

INSTRUCTIONS

1. In the bottom of a 2 to 3-quart slow cooker mix the marmalade, water, butter and spices.
2. Once incorporated, toss the carrots in and stir to coat.
3. Drizzle the top of the carrots with the honey.
4. Cook on low for 6 to 8 hours or on high for 3 to 4 hours.
5. Just before serving squeeze ½ lemon into the slow cooker and stir.

NOTES

1. Cooking time will depend on how firm or soft you like your carrots. If you like yours a little softer, cook them the longer amount of time on low.

[SLOW COOKER CHEESY BRUSSELS SPROUT CASSEROLE](#)

BY: [JENNIFER DRAPER FROM SLOW COOKER GOURMET](#)



Slow Cooker Cheesy Brussels Sprout Casserole is the best Brussels sprout recipe for any special occasion. With melted butter and Parmesan cheese drizzled over the top, this "baked" Brussels sprouts recipe will be the most coveted side dish on the table. This dish is super easy to prepare, and goes a long way. Seasoned with deliciously-zesty lemon pepper, the Brussels sprouts will pop with flavor as you bite into their tender centers. Forget what you think you know about Brussels sprouts; this recipe is a game changer that is sure to have you looking forward to eating your vegetables.

INGREDIENTS

- 1 pound Brussels sprouts
- ½ cup heavy whipping cream
- ¼ teaspoon lemon pepper seasoning
- 2 tablespoons butter
- ½ cup fresh grated Parmesan cheese, divided
- ¼ cup almond meal
- pinch of salt and pepper

INSTRUCTIONS

1. Spray the interior of your slow cooker with nonstick spray to help with clean up.
2. Wash Brussels sprouts, trim ends, and cut in half lengthwise.
3. Add to slow cooker and sprinkle with lemon pepper seasoning and pour cream over top.
4. Toss to coat.
5. Cut cold butter into small pieces.

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6. Add to bowl with ½ cup Parmesan cheese, almond meal, and salt and pepper.
7. Using a fork or pastry cutter cut it together until crumbly.
8. Add to top of Brussels sprouts mixture.
9. Top with remaining cheese.
10. Cover and cook on high for 2-3 hour or low for 4-6 until Brussels sprouts are fork tender.

SLOW COOKER EASTER DESSERTS

[APPLE PIE COFFEE CAKE](#)

BY: [ALLFREESLOWCOOKERRECIPES.COM](http://www.AllFreeSlowCookerRecipes.com) TEST KITCHEN



Apple pie coffee cake is for apple pie and coffee cake lovers alike. It's perfect for fall baking enthusiasts, but is sure to be welcomed at any dessert or brunch table throughout the year. This delicious slow cooker coffee cake recipe is perfect for special luncheons, church potlucks, or just a quiet afternoon at home with a book and a cup of tea. No matter your preference for when to eat sweets, this recipe makes a delicious breakfast, snack, or after-dinner treat that everyone will enjoy.

INGREDIENTS

- 1 box yellow cake mix
- 2 eggs
- 3 tablespoons softened butter
- 1/2 cup sour cream (low fat or regular)
- 1/2 cup evaporated milk (low fat or regular)
- 1/2 teaspoon cinnamon or apple pie spice
- 1 (20-ounce) can apple pie filling
- 3 tablespoons light brown sugar
- 1/2 teaspoon cinnamon

INSTRUCTIONS

1. Spray the insert of a 4-quart slow cooker liberally with cooking spray. Cut a piece of parchment paper to fit the cooker and lay it in the bottom.

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2. Using an electric mixer, briefly beat cake mix with the eggs then the butter and the sour cream until smooth. Add the milk gradually and continue to beat for 2-3 minutes on medium high. Stir in spices.
3. Cut or crush apple pie filling to make smaller pieces, stir in the brown sugar and cinnamon. Spoon half the mixture in an even layer on the bottom of the slow cooker and top with half the cake batter. Spoon the remaining apple layer on top and finish with the remaining batter, smoothing it evenly on top.
4. Cover and cook on high for 2.5 hours. Remove the insert (if possible) and remove the lid so cake cools for 15 minutes, then invert onto serving platter. Remove the parchment paper and serve the coffee cake while still slightly warm.

[SLOW COOKER LEMON SQUARES](#)

BY: [JUDITH HANNEMANN FROM THE MIDNIGHT BAKER](#)



Bet you never thought to make that lemon bar recipe you love so much in your slow cooker, but with this Slow Cooker Lemon Squares recipe, you'll see just how easy it is. This recipe will make you rethink the way you use your slow cooker. These bright little bars are perfect for a summer treat -- or maybe just a treat that will feel like summer. Tangy and gooey on the inside, flakey and buttery on the outside and dusted on top with powdered sugar? What more could your heart desire?

INGREDIENTS

- ¾ cups (1.5 sticks) unsalted butter, softened
- ½ cup sugar
- ¼ tsp salt
- 1 egg
- 2 cups flour
- 1 tablespoons lemon zest
- ½ tsp vanilla
- 1 (10-12-ounce) jar lemon curd
- Confectioner's sugar for dusting

INSTRUCTIONS

1. Beat butter and sugar in a large bowl with an electric mixer.
2. Add the salt, egg, lemon zest and vanilla; beat well. With the mixer at low speed, add the flour 1 cup at a time. Beat only until a soft dough forms.
3. Press dough into the interior of a 6- to 7-quart, oval slow cooker.
4. Spread lemon curd evenly on top of dough.
5. Place 2 layers of paper towels on top of the crock (don't let them touch the top of the bars) and place lid on slow cooker. The lid will secure the paper towels so they don't fall down.

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6. Set slow cooker to high and cook for 2-3 hours. Bars are done when the corners (edges) are beginning to brown and the center is set—bars will continue to cook during the cooling.
7. Cool completely in the slow cooker. Cut into bars and dust with confectioner's sugar.

**Yield varies as to size/shape cooker used. A casserole crock, which the author is this recipe used, yielded 12 bars.*

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[SINFULLY GOOD PEACH AND CHERRY CRUMBLE](#)

BY: [JENNIFER DRAPER FROM SLOW COOKER GOURMET](#)



This recipe for Sinfully Good Peach and Cherry Crumble is the perfect dessert to bring to a potluck. Slow cooker desserts like this one are easy to make because of the short prep time, but still taste extremely flavorful and delicious. The recipe is made with frozen peaches and cherries, which will cut down on the prep time even more and also keep the cost down. As the dessert cooks, the flavors of the fruit and the crumbly topping will all blend together, and the top of the dessert will become crispy and perfect. Serve this dish with a large scoop of vanilla ice cream and enjoy!

INGREDIENTS

- 16 ounces frozen sliced peaches
- 12 ounces frozen sweet cherries (pitted)

FOR THE FILLING

- ¼ cup Greek yogurt
- ½ cup all-purpose flour
- ¼ cup sugar
- 3 tablespoons milk
- 1 tablespoon lemon juice

FOR THE TOPPING

- 6 tablespoons cold butter
- ½ cup wheat flour (or regular flour is fine too, I just like the extra texture of the wheat flour)
- ¼ cup brown sugar
- ¼ cup sugar
- ½ teaspoon cinnamon

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INSTRUCTIONS

1. In a small bowl whisk together the filling ingredients until well combined.
2. Add peaches and cherries and toss to coat.
3. Spray the crock of your slow cooker with nonstick spray and pour filling inside.
4. Using a sharp knife cut up the butter into tiny pieces trying not to touch with your hands.
5. Then using a large fork add in remaining topping ingredients and use fork to cut it all in to form a crumble topping (or if you have a pastry cutter then you can just do this all at once).
6. When the butter is pretty well broken up and combined (don't worry if it's not perfect), sprinkle evenly over the top of the filling inside your slow cooker.
7. Cover and cook on high for 2-4 hours.

THANK YOU!

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