



Slow-Cooker Apple Crisp Coffee Cake

READY IN



230 min.

SERVINGS



10

CALORIES



528 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 21 oz peach pie filling canned
- 0.3 cup brown sugar packed
- 0.3 cup butter softened
- 0.5 cup butter cut into small chunks room temperature
- 2 eggs beaten
- 0.5 cup evaporated milk
- 0.5 cup granulated sugar
- 0.5 teaspoon ground cinnamon
- 1 cup oats

- 0.5 teaspoon salt
- 0.5 cup cream sour
- 0.5 teaspoon vanilla
- 1 box cake mix yellow

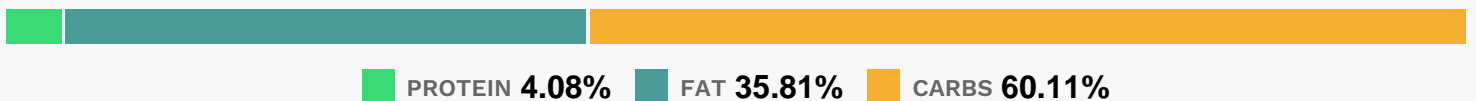
Equipment

- bowl
- blender
- slow cooker

Directions

- Prepare a 3- 3 1/2 quart slow cooker with nonstick spray or grease well with butter.
- In small bowl, mix Apple
- Mixture ingredients; set aside.
- To make Crumble
- Mixture, in medium bowl, stir together oats, granulated sugar, 1/4 cup brown sugar and the salt. With pastry blender or fork, cut in 1/2 cup butter until well combined. Set aside.
- In large bowl, mix Cake Batter ingredients until well combined.
- In bottom of slow cooker, spread half of the apple mixture. Top with half of the crumble mixture, followed by half of the cake batter. Repeat layering again with remaining apple mixture, crumble mixture and cake batter.
- Cover; cook on High heat setting 3 hours to 3 hours 30 minutes or until cake is set in center.
- Turn off slow cooker.
- Remove cover; let stand 15 to 20 minutes.
- When ready to serve, invert coffee cake onto serving plate.

Nutrition Facts



Properties

Glycemic Index:24.01, Glycemic Load:10.09, Inflammation Score:-5, Nutrition Score:8.9543478126111%

Nutrients (% of daily need)

Calories: 528.09kcal (26.4%), Fat: 21.45g (33%), Saturated Fat: 12.67g (79.17%), Carbohydrates: 81.01g (27%), Net Carbohydrates: 78.97g (28.72%), Sugar: 47.76g (53.06%), Cholesterol: 83.85mg (27.95%), Sodium: 673.59mg (29.29%), Alcohol: 0.07g (100%), Alcohol %: 0.05% (100%), Protein: 5.5g (11%), Phosphorus: 258.15mg (25.82%), Manganese: 0.49mg (24.51%), Calcium: 175.01mg (17.5%), Vitamin B2: 0.24mg (14.33%), Vitamin A: 636.59IU (12.73%), Vitamin B1: 0.18mg (12.21%), Selenium: 8.22µg (11.75%), Folate: 44.21µg (11.05%), Iron: 1.87mg (10.38%), Magnesium: 34.44mg (8.61%), Fiber: 2.03g (8.12%), Vitamin E: 1.15mg (7.69%), Vitamin B3: 1.34mg (6.71%), Copper: 0.11mg (5.71%), Vitamin B5: 0.55mg (5.53%), Zinc: 0.69mg (4.62%), Potassium: 157.62mg (4.5%), Vitamin B6: 0.09mg (4.32%), Vitamin K: 3.69µg (3.51%), Vitamin B12: 0.21µg (3.44%), Vitamin C: 1.36mg (1.65%), Vitamin D: 0.19µg (1.26%)