



Makes one 8-inch cake
Preparation Time: 30 minutes
Cook Time: 2 hours

INGREDIENTS:

1 cup pitted dates
¾ cup whole wheat pastry flour
¼ cup almond flour
1½ teaspoons regular or sodium-free baking powder
½ teaspoon baking soda
¼ teaspoon sea salt
¾ cup unsweetened, unflavored plant-based milk
2 oz. unsweetened chocolate, chopped
¼ cup unsweetened cocoa powder
1 teaspoon pure vanilla extract
1½ cups fresh berries or other fruit

Slow-Cooker Chocolate Fudge Cake

This rich, moist treat “bakes” to perfection right in your **slow cooker**. Made with naturally sweet dates and a combination of almond and whole wheat pastry flours, it features a fudgy chocolatey base that’s as satisfying as it is simple. Serve this scrumptious slow cooker fudge cake with fresh berries and/or **banana** slices for a beautiful finishing touch.

For more inspiration, check out these tasty ideas:

- [Incredible Chocolate Sweet Potato Cake](#)
- [Outrageously Healthy Black Bean Brownies](#)
- [Chocolate Chia Pudding](#)
- [Vegan Double Chocolate Instant Pot Cake](#)

By Mary Margaret Chappell

- 1 Line a 3½- or 4-quart round slow cooker with parchment paper so the parchment hangs at least 2 inches over the edge on all sides. (You may need to layer two pieces of parchment in a cross shape.)
- 2 Place dates in a heatproof bowl. Add enough boiling water to cover; press to submerge dates. Let soak 10 minutes; drain. In a medium bowl whisk together the next five ingredients (through salt).
- 3 In a small saucepan bring milk to boiling; remove from heat. Add chocolate and cocoa powder. Cover and let stand 5 minutes; stir until smooth. In a food processor combine chocolate mixture, drained dates, and vanilla; process until smooth. Fold chocolate mixture into flour mixture until a smooth, thick batter forms.
- 4 Spoon batter into prepared slow cooker. Dip a large spoon into a glass of cold water, then use the back of the damp spoon to spread batter evenly.
- 5 Cover and cook on high 2 hours, rotating the interior crock 180 degrees after the first hour. Cake is done when it is set and a toothpick inserted in the center comes out clean.
- 6 Carefully use parchment paper to lift hot cake out of the slow cooker. Cool completely on a wire rack. Invert cake onto a serving plate; remove parchment paper. Just before serving, dust cake with additional cocoa powder and serve with fresh berries.