

Rocky Road Chocolate Cake

Heather Mooty

1 (18.25 oz.) pkg. German
chocolate cake mix
1 (3.9 oz.) pkg. chocolate
instant pudding mix
3 large eggs, slightly beaten
1 cup sour cream
 $\frac{1}{3}$ cup butter, melted
1 tsp. vanilla extract
3 $\frac{1}{4}$ cups milk, divided

1 (3.4 oz.) pkg. chocolate cook-
and-serve pudding mix
 $\frac{1}{2}$ cup chopped pecans
1 $\frac{1}{2}$ cup mini marshmallows
1 cup semi-sweet chocolate
morsels, slightly melted
Vanilla ice cream

Beat cake mix, next 5 ingredients, and 1 $\frac{1}{4}$ cups milk at medium speed with electric mixer for 2 minutes. Stop to scrape sides down as needed. Pour batter into lightly greased 4-quart slow cooker. Cook remaining 2 cups milk in heavy non-aluminum saucepan over medium heat, stirring often, for 3 minutes or until bubbles appear (do not boil). Sprinkle cook-and-serve pudding mix over batter. Slowly pour hot milk over pudding. Cover and cook on low for 3 $\frac{1}{2}$ hours.

Meanwhile, heat pecans in skillet over medium-low heat for 3 to 5 minutes until lightly toasted and fragrant. Turn slow cooker off. Sprinkle with pecans, marshmallows, and slightly melted chocolate morsels. Spoon into dish and serve with ice cream.

\$175 Cake

Stephanie Collins

1 box devil's food cake (dry)
1 egg
1 stick butter, melted
1 (6 oz.) pkg. chocolate chips

1 cup pecans
1 box powdered sugar
2 eggs
1 (8 oz.) pkg. cream cheese

Mix cake mix, egg, and butter, and press into 9x13-inch pan. Top with chocolate chips and pecans. Mix remaining ingredients. Pour mixture on top and bake at 350° for 30 minutes.