

# Slow Cooker Pineapple Coconut Spoon Cake

Be whisked away to someplace tropical with each bite of this pineapple coconut spoon cake.

Prep Time	Cook Time	Total Time
20 mins	2 hrs	2 hrs 20 mins



5 from 8 votes

Course: Dessert Cuisine: American

Keyword: Pineapple Coconut Spoon Cake Servings: 10 Calories: 482kcal

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## Equipment

- Slow Cooker- 6 quart or larger-oval

## Ingredients

### For the cake

- 15.25 oz yellow cake mix
- 1 cup water
- 3 eggs
- 1/2 cup butter (1 stick); melted
- 20 oz crushed pineapple divided; 1 cup drained; save all the juices and remaining pineapple for the glaze
- 1 cup coconut
- 1/4 cup chopped pecans

### For the glaze:

- 1 1/2 cups powdered sugar
- reserved crush pineapple measures out to be about a cup
- 1/4 cup butter melted
- 1/2 cup coconut
- 1/4 cup pecans chopped

## Instructions

1. Add the cake ingredients into a large bowl and whisk until the batter just comes together, do not over mix, some little lumps of cake mix are fine.
2. Spray the slow cooker with non-stick spray and add the batter to the slow cooker. Smooth out the batter with a spatula.
3. Cover and cook on HIGH for 2 hours, keep the lid on THE ENTIRE TIME.
4. When the cooking time is done, turn off the slow cooker.

## Glaze

1. Add the powdered sugar, remaining pineapple, melted butter, coconut and chopped pecans to a bowl.

2. Whisk until a sauce forms.
3. Pour this mixture over the warm cake.
4. Let the cake sit for 5 minutes with the glaze on top, covered.
5. Spoon out servings into bowls and serve with whipped cream if desired.

## Notes

### Can I take this cake out of the slow cooker in one piece?

This cake is too gooey to be taken out of the slow cooker unless it was refrigerated. I recommend serving this warm right out of the slow cooker.

### Can I make this in the oven instead of the slow cooker?

Yes! Bake as directed on the box for what size cake pan you are using. Then add the glaze when the cake is hot out of the oven.

## Nutrition

Calories: 482kcal | Carbohydrates: 65g | Protein: 5g | Fat: 24g | Saturated Fat: 14g | Cholesterol: 86mg | Sodium: 460mg | Potassium: 173mg | Fiber: 3g | Sugar: 45g | Vitamin A: 525IU | Vitamin C: 6mg | Calcium: 117mg | Iron: 2mg

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