

Slow Cooker Apple Pumpkin Pudding

★★★★★
4.47 from 13 votes

Prep Time

30 mins

Cook Time

2 hrs 30 mins

Total Time

3 hrs

Rich, sweet, and warm, this Slow Cooker Apple Pumpkin Pudding is the perfect easy dessert for fall.

Total Cost: \$8.03 recipe / \$1.00 serving

Servings: 8 1 cup each

Author: Adapted from Better Homes and Gardens



Ingredients

- 2 medium apples \$1.56
- 15 oz can pumpkin purée \$1.29
- 5 oz can evaporated milk \$0.48
- 1/3 cup brown sugar \$0.16
- 1 Tbsp [pumpkin pie spice](#) \$0.30
- 1 box spice cake mix \$0.99
- 1/2 cup chopped walnuts \$2.21
- 1/2 cup rolled oats \$0.51
- 4 Tbsp butter \$0.53

Instructions

1. Dice the apples and place it in the bottom of the slow cooker.
2. In a mixing bowl, whisk together the pumpkin purée, evaporated milk, brown sugar, and pumpkin pie spice. Pour the pumpkin mixture over the diced apples.
3. In a separate bowl, stir together the cake mix, chopped walnuts, and rolled oats. Sprinkle the dry mixture over the ingredients in the slow cooker.
4. Melt the butter in the microwave and then drizzle it over the cake mix. Place the lid on the slow cooker and cook on high for 2.5 hours. After 2.5 hours, turn the heat off, remove the lid, and let the pudding rest for 15-30 minutes, then serve. Eat as is or top with whipped cream or vanilla ice cream.

Recipe Notes

If you can't find pumpkin pie spice at your local grocery store, you can make your own with a blend of [these spices](#).

Slow Cooker Apple Pumpkin Pudding <https://www.budgetbytes.com/2014/10/slow-cooker-apple-pumpkin-pudding/>