

## SLOW COOKER COBBLER

Yield: 6 servings.

- ★ 1 21-ounce can blueberry pie filling (Variations below)
- ★ 1 package yellow cake mix
- ★ 1/4 cup chopped pecans
- ★ 1/4 cup butter, melted
- ★ Vanilla ice cream, optional

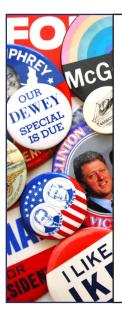
Place pie filling in a greased 1-1/2-qt. slow cooker. Sprinkle with cake mix and pecans. Drizzle with butter. Cover and cook on high for 3 hours or until topping is golden brown. Serve warm with ice cream.

VARIATIONS: Blueberry or blackberry works great for "blue" guests for Democrats – Apple for patriotic or 3rd party guests and cherry or raspberry for Republican guests. If you choose apple pie filling you can top the ice cream with caramel sauce and a sprinkle of cinnamon. NOTE: Whipped cream can be used in place of ice cream.

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