

SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.
2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.
3. If you have any questions or comments regarding this unit's operation or believe any repair is necessary, please call our Consumer Service Department at 1-800-323-9519 or visit our website at www.crockpot.com.

1 YEAR LIMITED WARRANTY

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited, doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty. This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.

If you have any questions regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

In Canada

If you have any questions regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located at 2381 Executive Center Drive, Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited, doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please call our Consumer Service Department. PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

To register your product, please visit us online at www.crockpot.com.

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(2) - 2.5-3QT Duo™ Cook & Serve 09EM1/9100050002864



Duo™ Cook & Serve

Owner's Guide

Read and Keep These Instructions

www.crockpot.com

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS BEFORE USING.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or heating base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Use oven mitts or allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the manufacturer (see warranty) for examination, repair, or adjustment.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter or touch heated surfaces.
9. Do not place on or near a hot gas or electric burner or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Always use oven mitts when moving your heated cooker & server.
11. Do not use appliance for other than intended use.
12. Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into a heated pot.
13. To disconnect, press/switch OFF then remove plug from wall outlet.
14. The use of accessory attachments not recommended by the manufacturer may cause injuries.
15. Keep 6 inches clear from the wall and 6 inches clear on all sides.
16. **CAUTION:** To prevent damage or shock hazard, do not cook directly in the heating base. Cook only in the stoneware provided.

SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY**.

There are no user-serviceable parts inside. Do not attempt to service this product. A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE SLOW COOKER. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over unintentionally.



POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

IMPORTANT NOTE: Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your cooker & server to prevent possible damage to the surface.

NOTE: During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

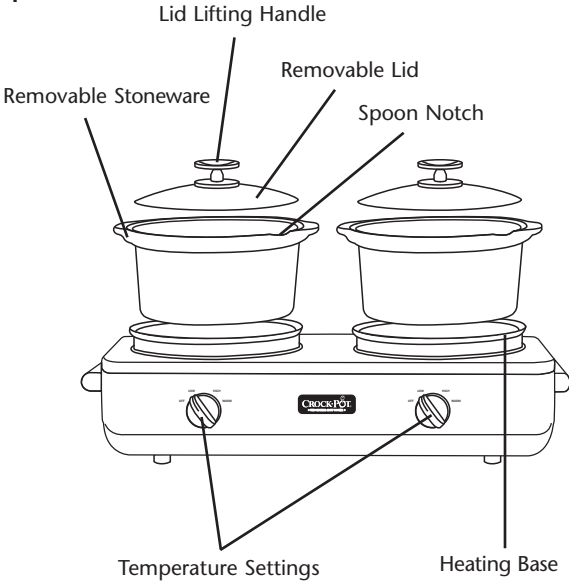
NOTE: Please use caution when placing your stoneware on a ceramic or smooth glass cook top stove, countertop, table, or other surface. Due to the nature of the stoneware, the rough bottom surface may scratch some surfaces if caution is not used. Always place protective padding under stoneware before setting on table or countertop.

CROCK-POT® DUO™ COOKER & SERVER

Cook, warm and serve 2 separate dishes all in one! Crock-Pot® Duo™ Cooker & Server features an attractive design with 2 removable crocks (2.5 or 3.0 quarts each depending on your model) and 2 separate controls (each with low, high and warm settings). Perfect for entertaining or family meals so you can get out of the kitchen and enjoy the party!

CROCK-POT® DUO™ COOKER & SERVER COMPONENTS

Fig. 1



PREPARING YOUR CROCK-POT® DUO™ COOKER & SERVER FOR USE

1. Use caution when lifting the complete cooker & server; it is heavy.
2. Ensure the cooker & server is placed securely on a table or counter.
3. Before you use your cooker & server, remove all packaging components and wash the lids and stoneware with warm soapy water and dry thoroughly.

HOW TO USE YOUR CROCK-POT® DUO™ COOKER & SERVER

1. Place the stoneware into the heating base, add your ingredients to the stoneware, and cover with the lids (See Fig. 1). One or two sections can be used at any given time.
2. Plug in your cooker & server and select the temperature setting. Refer to your specific recipe for precise cook times. **NOTE:** WARM is ONLY for keeping already cooked food warm. DO NOT cook on the WARM setting. We do not recommend using the WARM setting for more than 4 hours.
3. Use either low or high to reheat refrigerated pre-cooked food. NEVER reheat cold food on the WARM setting
4. When cooking is done, unplug your cooker & server and allow it to cool before cleaning.

Part	Dishwasher Safe	Oven Safe	Microwave Safe	Stovetop Safe
Lids	Yes	No	No	No
Stoneware	Yes	Yes, but not in the broiler	Yes	No

HOW TO USE YOUR CROCK-POT® DUO™ COOKER & SERVER (CONT.)**USAGE NOTES:**

- If you suspect that the power has gone out, the food inside may be unsafe to eat. If you are unaware of how long the power was out, we suggest you discard the food inside.
- For recipes that require a range of times, select the mid-range time. For example, for a recipe calling for a cooking time of 7 to 9 hours on LOW, cook for 8 hours.
- To avoid over or under-cooking, always fill the stoneware $\frac{1}{2}$ to $\frac{3}{4}$ full and conform to recommended cook times.
- Do not overfill stoneware. To prevent spillover, do not fill stoneware higher than $\frac{3}{4}$ full.
- Always cook with the lids on for the recommended time. Do not remove the lids during the first two hours of cooking to allow the heat to build up efficiently.
- Always wear oven mitts when handling the lids or stoneware, even if the one being moved is not powered on.
- Unplug when cooking is done and before cleaning.
- Removable stoneware is ovenproof and microwave safe. Do not use removable stoneware on gas or electric burner or under broiler.

HOW TO CLEAN YOUR CROCK-POT® DUO™ COOKER & SERVER

- ALWAYS turn your cooker & server off, unplug it from the electrical outlet, and allow it to cool before cleaning.
 - The lids and stoneware can be washed in the dishwasher or with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove residue. To remove water spots and other stains, use a non-abrasive cleaner or vinegar.
 - As with any fine ceramic, the stoneware and lids will not withstand sudden temperature changes. Do not wash the stoneware or lids with cold water when they are hot.
 - The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.
- CAUTION:** Never immerse the heating base in water or other liquid.
- No other servicing should be performed.

HINTS AND TIPS

PASTA AND RICE

- For best rice results, use long grain converted rice or a specialty rice as the recipe suggests. If the rice is not cooked completely after the suggested time, add an extra 1 to 1½ cups of liquid per cup of cooked rice and continue cooking for 20 to 30 minutes.
- For best pasta results, first partially cook the pasta in a pot of boiling water until just tender. Add the pasta to the cooker & server during the last 30 minutes of cook time.

BEANS

- Beans must be softened completely before combining with sugar and/or acidic foods. Sugar and acid have a hardening effect on beans and will prevent softening.
- Dried beans, especially red kidney beans, should be boiled before adding to a recipe.
- Fully cooked canned beans may be used as a substitute for dried beans.

VEGETABLES

- Many vegetables benefit from slow cooking and low temperatures are able to develop their full flavor, specifically those with roots. They tend not to overcook in your cooker & server as they might in your oven or on your stovetop.
- When cooking recipes with rooted vegetables and meat, place vegetables in cooker & server before meat. Rooted vegetables usually cook slower than meat in the cooker & server.
- Place rooted vegetables near the sides or bottom of the cooker & server to facilitate cooking. Stir in chopped or sliced vegetables with other ingredients.

HINTS AND TIPS (CONT.)

HERBS AND SPICES

- Fresh herbs add flavor and color, but should be added at the end of the cooking cycle as the flavor will dissipate over long cook times.
- Ground and/or dried herbs and spices work well in slow cooking and may be added at the beginning.
- The flavor power of all herbs and spices can vary greatly depending on their particular strength and shelf life. Use herbs sparingly, taste at end of cook cycle and adjust seasonings just before serving.

MILK

- Milk, cream, and sour cream break down during extended cooking. When possible, add during the last 15 to 30 minutes of cooking.
- Condensed soups may be substituted for milk and can cook for extended times.

SOUPS

- Some soup recipes call for large amounts of water. Add other soup ingredients to the cooker & server first then add water only to cover. If thinner soup is desired, add more liquid at serving time.

MEATS

- Trim fat, rinse well, and pat meat dry with paper towels.
- Browning meat in a separate skillet or broiler allows fat to be drained off before slow cooking and also adds greater depth of flavor.
- Meat should be positioned so that it rests in the stoneware without touching the lid.
- For smaller or larger cuts of meat, alter the amount of vegetables or potatoes so that the stoneware is always ½ to ¾ full.

HINTS AND TIPS (CONT.)

- The size of the meat and the recommended cook times are just estimates and can vary depending upon the specific cut, type, and bone structure. Lean meats such as chicken or pork tenderloin tend to cook faster than meats with more connective tissue and fat such as beef chuck or pork shoulder. Cooking meat on the bone versus boneless will increase required cook times.
- Cut meat into smaller pieces when cooking with precooked foods such as beans or fruit, or light vegetables such as mushrooms, diced onion, eggplant, or finely minced vegetables. This enables all food to cook at the same rate.
- When cooking frozen meats, at least 1 cup of warm liquid must first be added. The liquid will act as a "cushion" to prevent sudden temperature changes. An additional 4 hours on LOW or 2 hours on HIGH is typically required. For larger cuts of frozen meat, it may take much longer to defrost and tenderize.

FISH

- Fish cooks quickly and should be added at the end of the cooking cycle during last fifteen minutes to hour of cooking.

LIQUID

- For best results and to prevent food from drying or burning, always ensure an adequate amount of liquid is used in the recipe.
- Ensure the stoneware is always filled a minimum of ½ full and a maximum of ¾ full, and conform to recommended cook times.

Visit the Crock-Pot® website at www.crockpot.com
for additional hints, tips and recipes
or call 1-800-323-9519.

APPETIZERS

CHICKEN WINGS IN TERIYAKI (Serves 3-4)

- | | |
|-------------------------|--------------------------|
| 1½ pounds chicken wings | 1 tsp ground ginger |
| ½ onion, chopped | 1 clove garlic, minced |
| ½ cup soy sauce | 2 tbs dry cooking sherry |
| ½ cup brown sugar | |

1. Place the chicken wings in the cooker & server stoneware.
2. Combine remaining ingredients in a bowl and pour over the wings.
3. Cover and cook on Low for 3-3½ hours or on High for 1½-2 hours.

CHEESE FONDUE (Serves 8-10)

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|---------------------------------------|--------------|
| 3 cups white wine | 2 tbs Kirsch |
| 16 ounces Gruyère cheese, grated | 2 tbs flour |
| Pinch freshly grated or ground nutmeg | |

1. In a large saucepan, heat the wine to a gentle simmer on medium heat.
2. Combine the Gruyère and flour in a large bowl and slowly add the mixture to the wine. Stir constantly until the cheese is completely integrated and melted.
3. Add the Kirsch and stir. Pour the saucepan contents into the cooker & server stoneware and sprinkle with the nutmeg.
4. Cover and cook on High for 30 minutes. Thoroughly mix the fondue, replace the cover and cook on Low for an additional 2-3 hours until thoroughly melted.

SWEET AND SOUR COCKTAIL FRANKS (Serves 4-6)

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|-------------------------|----------------------------------|
| 1 pound cocktail franks | ½ cup stone-ground Dijon mustard |
| 1 cup apricot preserves | 2 scallions, chopped |

1. Mix the preserves and mustard together in the cooker & server stoneware. Stir in scallions and cocktail franks.
2. Cover and cook on High for 3 hours, on Low for 6-7 hours or until thoroughly heated. Stir and serve.

DIPS

SPINACH AND ARTICHOKE DIP *(Serves 10-12)*

2 8 oz packages of cream cheese, softened $\frac{3}{4}$ cup half and half
 1 tbs onion, finely chopped 1 clove garlic, minced
 $\frac{1}{2}$ cup Parmesan cheese, grated
 1 10 oz bag frozen cut spinach, thawed and well drained
 1 13 oz can quartered artichoke hearts, rinsed, drained and chopped
 $\frac{2}{3}$ cup Monterey Jack cheese, shredded
 1 baguette, slice thinly

1. Combine the cream cheese and half and half in a bowl until well blended. Add the remaining ingredients and stir well. Pour the mixture into cooker & server stoneware.
2. Cover and cook on Low for 2 hours or until thoroughly melted. Serve with baguette rounds.

MARINER'S FONDUE *(Serves 10-12)*

2 10 $\frac{3}{4}$ ounce cans cream of celery soup 1 cup cooked crab
 2 cups cheddar cheese, grated Paprika
 1 cup cooked lobster Cayenne pepper
 1 cup cooked shrimp

1. Combine all ingredients in cooker & server stoneware.
2. Cover and cook on High for 1 hour or on Low for 3-4 hours or until thoroughly melted.

DIPS

MEXICAN CHEESE DIP *(Serves 10-12)*

1 pound processed cheese food 5 ounces canned tomatoes
 1 tsp taco seasoning and green chilies
 Tortilla or corn chips

1. Cube cheese and place in cooker & server stoneware.
2. Cover and cook 1 to 1 $\frac{1}{2}$ hours until melted.
3. Stir in tomatoes and green chilies and seasoning.
4. Cover and continue cooking 1-1 $\frac{1}{2}$ hours. Serve with taco chips or corn chips.

REFRIED BEAN DIP *(Serves 10-12)*

$\frac{1}{2}$ tsp salt 3 cups shredded cheddar cheese
 $\frac{1}{2}$ tsp pepper $\frac{3}{4}$ cup scallions or green onions, chopped
 8 ounces taco sauce 2 12 ounce packages blue tortilla chips
 6 8 ounce cans refried beans

1. In a bowl, combine salt, pepper, taco sauce, and refried beans.
2. In cooker & server stoneware, start with $\frac{1}{3}$ bean mixture and layer, alternating beans and cheese. Finish with cheese and top with scallions.
3. Cover and cook on Low 2-4 hours. Serve with blue tortilla chips for dipping.

SIDE DISHES

STUFFED BABY BELL PEPPERS *(Serves 4-6)*

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|---|------------------------|
| 4-6 baby bell peppers, with a small slit cut into each side | 1 clove garlic, minced |
| ½ 10 ounce package frozen corn, partially thawed | ½ cup onion, chopped |
| 2 cups cooked rice | ½ tsp salt |
| 1 8 ounce can tomato sauce | ½ tsp pepper |
| 1 cup shredded cheddar cheese | ¼ cup broth |

1. Wash peppers, cut the tops off and drain well.
2. Combine all remaining ingredients in mixing bowl and stir well. Stuff each pepper $\frac{2}{3}$ full with the mixture.
3. Pour 3 tbs of water into the cooker & server stoneware and arrange stuffed peppers. Pour broth over top of peppers.
4. Cover and cook on Low 7-9 hours or on High 3-5 hours.

HERBED FALL VEGETABLES *(Serves 4-6)*

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|--|--------------------------------------|
| 2 medium Yukon gold potatoes cut into ½ inch dice | 1 cup chicken stock |
| 3 parsnips, peeled and cut into ½ inch dice | 1 tbs Dijon mustard |
| 2 medium sweet potatoes, peeled and cut into ½ inch dice | 4 tbs butter, cut up |
| 1 medium head of fennel, sliced and cut into ½ inch dice | 1 tbs salt |
| ½ - ¾ cup chopped fresh herbs (tarragon, parsley, sage or thyme) | Freshly ground black pepper to taste |

1. Place vegetables, fresh herbs and butter into cooker & server stoneware and toss to mix.
2. In a separate bowl, combine stock, mustard, salt and pepper. Whisk to combine and pour over vegetables.
3. Cook on high for 3 hours until vegetables become tender, tossing occasionally to ensure even cooking.

SIDE DISHES

BAKED POTATOES *(Serves 4-6)*

- 4-6 medium potatoes

1. Prick potatoes with a fork and place in cooker & server stoneware.
2. Cover and cook on Low for 6-8 hours or High for 3-5 hours, or until potatoes are tender.

LEMON GLAZED CARROTS *(Serves 10-12)*

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|-----------------------|--------------------------------|
| 6 cups sliced carrots | 6 tbs butter |
| 1½ cups apple juice | 2 tbs lemon rind zest (grated) |
| ½ tsp salt | ¼ cup brown sugar |

1. Combine all ingredients into cooker & server stoneware and mix to combine.
2. Cover and cook on Low for 4-5 hours or on High for 1-3 hours.

CRANBERRY CONSERVE *(Serves 8-10)*

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|---|---|
| 2 12 ounce packages fresh or frozen cranberries | 1 cup ruby port (substitute orange juice) |
| 1½ cup sugar | 2 medium navel oranges, unpeeled, diced |

1. Combine cranberries, sugar, ruby port and oranges in cooker & server stoneware.
2. Cover and cook on Low for 4-5 hours or on High for 2-3 hours. Slightly crush fruit with wooden spoon or potato masher.
3. Cook on Low for another 2 hours or on High for 1-1½ hours or until very thick, stirring occasionally to prevent sticking. Let cool for 2 hours.

MAIN DISHES

BEEF STEW (Serves 3-4)

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|---|------------------------------------|
| 2 pounds beef chuck stew meat,
cut into 1 inch cubes | 1 clove garlic, minced |
| ¼ cup flour | 1 bay leaf |
| Kosher salt and pepper | 2 potatoes, cut into 1 inch pieces |
| 1½ cups beef broth | 1 onion, chopped |
| 1 tsp Worcestershire sauce | 1 stalk celery, sliced |

1. Mix flour, salt and pepper together and coat meat.
2. Place meat in cooker & server stoneware and add remaining ingredients.
3. Cover and cook on Low for 10 - 12 hours or on High for 5 - 6 hours.
Stir thoroughly before serving.

LEMON HERB ROASTED CHICKEN (Serves 3-4)

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|--|---|
| 1 whole chicken, cut up (2-3 lbs) | 5 ounces canned tomatoes
and green chilies |
| 1 small pat butter or margarine, melted | 1 lemon, cut into thin slices |
| 3 cloves garlic | ¼ cup white wine or chicken broth |
| 2 tsps fresh rosemary
(or 1 tsp dried rosemary) | Kosher salt and pepper to taste |

1. Clean the chicken and pat dry. Add chicken to the cooker & server stoneware.
2. Drizzle the chicken with butter and then rub with garlic and sprinkle with salt and pepper as desired.
3. Sprinkle the rosemary on top of the chicken.
Pour wine over chicken and top chicken with lemon slices.
4. Cover and cook on Low 7-8 hours or on High for 4 hours.

MAIN DISHES

CHILI (Serves 4-6)

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|-----------------------------|---|
| 1 14 ounce can red beans | 1 pound ground beef chuck, browned
and drained |
| 1 clove garlic | ½ green bell pepper, seeded and chopped |
| 2 tbs chili powder | 1 small onion, chopped |
| 1 can (14½ ounces) tomatoes | Kosher salt and pepper |
| ½ tsp ground cumin | |

1. Place all ingredients in cooker & server stoneware. Stir to combine.
2. Cover and cook on LOW 8 - 10 hours or on HIGH for 3 - 4 hours

SAUSAGE AND MEATBALLS (Serves 2-4)

- | | |
|--|-------------------------------------|
| 2-4 sausages, hot and/or sweet, sliced | 2 cloves garlic, peeled and chopped |
| 2-4 meatballs, uncooked | 2 sprigs fresh basil, torn |
| 1 14 ounce can crushed tomatoes | Cooked pasta |
| 1 14 ounce can plum tomatoes | Grated cheese |

1. Brown sausage and meatballs in a skillet on stovetop (optional).
2. Add all ingredients to cooker & server stoneware except pasta and grated cheese.
3. Cover and cook on Low for 7 - 8 hours or on High for 4 hours.
4. Serve with cooked pasta and grated cheese.

BARBECUED BABY BACK RIBS (Serves 3-4)

- | | |
|-------------------------------|---------------------------|
| 1-2 racks baby back ribs slab | ½ onion, sliced |
| cut to fit into stoneware | 6-8 ounces barbecue sauce |
| Kosher salt and pepper | |

1. Rub each side of ribs with salt and pepper. Place ribs in broiler pan and broil 15 minutes or until browned. Drain.
2. Place sliced onion in cooker & server stoneware and place rib sections on top of onions. Coat ribs with barbecue sauce.
3. Cover and cook on LOW 8 - 10 hours or on High for 4 - 5 hours.

DESSERTS

PEANUT BUTTER FUDGE CAKE *(Serves 4-6)*

1 cup flour	1 tsp vanilla
1½ cups sugar	½ cup peanut butter
1½ tsp baking powder	1 cup sugar
⅔ cup milk	¼ cup cocoa powder
2 tbs vegetable oil	1 cup boiling water

1. Combine flour, ½ cup sugar and baking powder. Add milk, oil, vanilla and peanut butter. Spoon batter into cooker & server stoneware.
2. Combine 1 cup sugar and cocoa powder, and stir in water. Pour into cooker & server stoneware, but do not stir.
3. Cover and cook on High for 2-3 hours.

APPLE CRANBERRY CRISP *(Serves 4-6)*

5 apples, peeled, cored and sliced	Pinch salt
½ cup cranberries	Pinch cinnamon
¼ cup brown sugar	¼ cup butter, softened
⅓ cup oats	1 cup sugar

1. Combine all ingredients in cooker & server stoneware.
2. Cover and cook on High for 2-3 hours.

CHOCOLATE FONDUE *(Serves 4-6)*

2 12 ounce packages semisweet chocolate chips
 1 cup half and half
 Strawberries, pretzels, or cookies for dipping

1. Add ingredients to cooker & server stoneware.
2. Cover and cook on High for 1 hour, or until chocolate is melted. Turn to Warm and dip your choice of strawberries, pretzels or cookies.

NOTES