## Cream cheese swirl:

8 oz cream cheese, softened 1 egg, beaten 1/4 cup sugar pinch salt 1/2 cup milk chocolate (semi-sweet or milk chocolate chocolate chips are fine, too)

## For the chocolate cake:

1 1/2 cups all-purpose flour
1 tsp. baking soda
1/2 tsp. salt
1 cup sugar
1/4 cup cocoa powder
1 cup water
1/2 cup vegetable oil
1 Tbsp. vinegar
1 1/2 tsp. pure vanilla extract

## **Directions:**

In a bowl, beat cream cheese, egg, 1/4 cup sugar and salt together until smooth. Stir in chocolate chips.

In a separate bowl combine flour, soda, salt, 1 cup sugar and cocoa powder. Beat in water, oil, vinegar and vanilla until just blended.

For easy removal, line slow cooker with aluminum foil and pour chocolate mixture into foil liner. Place tablespoonfuls of cream cheese mixture on the chocolate mixture and with a knife, gently swirl mixtures together to create a marbled design.

Set cooker on high heat and cook for about 2.5 hours.

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To prevent the water from the lid of slow cooker to drip onto the cake, before you cover it with lid put a towel over the slow cooker and than put the lid on top of the towel.

have a wonderful day, and please let me know how your cake turned out. I'd love to hear your feedback. Ewa (Mom Photographer)