

Dump Cake, Cherry

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: 50 – 60 minutes

Serves: 8

CChints: This is the quickest cake you will ever pull together. You can change the recipe up to make it different each time.

Different types can be: Cherry with Pineapple
Blueberry with Pineapple
Apple Pie with unsweetened Applesauce
Peach and Applesauce or Pineapple



20 ounce can crushed pineapple in it's own juice, not drained

20 ounce can cherry pie filling, not drained

18 ounce box yellow cake mix (For combining with peach or apple pie filling you may want to use a cake mix with a little more zing like a spice cake.)

1/2 cup chopped nuts, pecans or walnuts

3 – 4 tablespoons stick of butter, chilled.

Optional: Spray butter

1/3 teaspoon cinnamon for peach or apple pies only if using a yellow cake mix

Vanilla Ice cream or whipped topping

Preheat oven to 350 degree F and locate a 9x13 baking pan.

Layer the ingredients in the pan starting with the pineapple. Spread out evenly in the bottom of the pan. Use a spoon to drop the pie filling fruit evenly on top. Sprinkle the dry cake mix over the fruit filling and gently even out mix and break up and bumps but be careful not to expose the filling underneath. Sprinkle with the nuts and if you are making a peach or apple dump cake, sprinkle the top with cinnamon.

Take the chilled butter with a very sharp knife or peeler, cut very thin slices of butter and spread them evenly over the top of the mix. Spray a thin layer of butter with the spray butter so that each part of the cake has a little butter on it. Be sure to cover the entire surface but don't make it soggy. Bake for 5- 60 minutes until golden brown on top.

Remove from the oven and let sit for 5 minutes or more. Scoop out the cake onto plates and top with a chilled topping.

Cover and refrigerate any leftovers for up to 4 days. Reheat in a microwave container for 30 seconds.