

Dump Cake Recipes



9 of
the Best

Dessert Recipes Ever

THEBESTDESSERTRECIPES
Enjoy the Sweeter Side of Life



Dump Cake Recipes: 9 of the Best Dessert Recipes Ever

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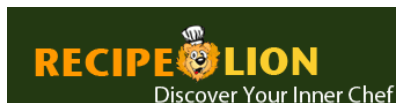
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Thanks to the following bloggers for their photos on our eCookbook cover:

[Dorothy from Crazy for Crust](#)

Dump Cake Recipes: 9 of the Best Dessert Recipes Ever

Letter from the Editor

Dear Dessert Enthusiasts,

You really can't beat the convenience or taste of a good dump cake. It doesn't matter what flavor you're making or how many ingredients you're using. Dump cakes are pretty much the most fool-proof dessert that has ever existed. Seriously, what could be easier than a dessert recipe that tells you to dump ingredients on top of each other? Most dump cake recipes even advise not to combine any of the ingredients, which means that there's very little energy involved in making them. If you're a fan of dump cake recipes (or just easy dessert recipes in general), the desserts in this eCookbook are sure to soon become some of your favorite treats of all time.

Dump Cake Recipes: 9 of the Best Dessert Recipes Ever is a collection of all of the best dump cakes on the internet. From cherry dump cakes to chocolate dump cakes and everything in between, you'll find an easy cake recipe (or two) to satisfy any sweet tooth. They're the perfect treats to make for busy weeknight dinners or last-minute party bring-along desserts. Make any of these recipes for your friends and family and they're sure to be delighted. Be sure to keep these recipes on hand because everyone will be asking you for them! This is one cookbook that you'll want to keep forever.

For more tasty dessert recipes, be sure to visit TheBestDessertRecipes.com. While you're there, [subscribe to our free newsletter, The Dessert Dish](#), to get free recipes delivered to your inbox every week.

Happy Baking!

Sincerely,

The Editors of TheBestDessertRecipes.com

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LAZY DAY PEACH DUMP CAKE

BY KRISTEN FROM [DINE AND DISH](#)



Would you believe us if we told you that you only need three ingredients for this super easy cake recipe? Lazy Day Peach Dump Cake is, quite possibly, the simplest cake you will ever make. Moreover, it's definitely one of the moistest cakes that has ever been thought up, thanks in part to the fact that you use an entire can of peaches in this recipe (juice and all). While peaches may be a seasonal fruit, you can make this dump cake recipe during all times of the year. After all, lazy days never go out of season.

Ingredients

- 1 large can peaches (Use a 29oz can and do not drain the juice)
- 1 box yellow cake mix
- 1 stick (1/2 cup) butter

Instructions

1. Preheat oven to 350 degrees F and grease bottom of a 9x13 pan or baking dish.
2. Pour in yellow cake mix (dry).
3. Pour can of peaches over cake mix.
4. Melt butter and pour over the top of the peaches and cake mix.
5. Bake in a pre-heated 350 degrees F for 40 minutes or until bubbly.

VERY BLUEBERRY DUMP CAKE

BY JO FROM [JO COOKS](#)



With just four simple ingredients and a whole lot of juicy flavor, how could you not want to whip up a Very Blueberry Dump Cake for yourself? This dump cake recipe features the wonderfully sweet flavor of blueberries. It's not called for in the recipe, but, if you'd like, you can use fresh blueberries in the cake as well. Because this is a dump cake, all you have to do is layer the ingredients on top of each other and then stick it in the oven. In about an hour, you'll have a dessert that you won't be able to resist.

Ingredients

- 2 cans (21 oz) blueberry pie filling
- 1 box yellow cake mix
- 1 stick (1/2 cup) butter
- 1/2 cup to 1 cup shredded coconut
- Cool Whip (optional)

Instructions

1. Preheat oven to 350 degrees F.
2. Dump the blueberry pie filling into a 9x13 inch baking dish and spread it evenly.
3. Sprinkle the yellow cake mix over the blueberry pie filling.
4. Distribute the butter slices evenly over the cake mix and sprinkle with shredded coconut.
5. Bake for about 45 minutes to an hour.
6. Serve with Cool Whip.

THE BEST EASY DUMP CAKE EVER

BY [RECIPELION ORIGINAL RECIPE](#)



If you're looking for the perfect dump cake recipe to prepare for your party guests or your family, this recipe for the Best Easy Dump Cake Ever is just what you need. It has cherry pie filling, crushed pineapple, coconut and nuts, making this a deliciously tropical tasting treat that's wonderful for enjoying during spring and summer, but also yummy during the winter months when you need a tropical escape. Recipes using cake mix like this one are a great quick fix!

Ingredients

- 1 can cherry pie filling
- 1 can (8 oz.) crushed pineapple
- 1 package yellow cake mix, plus ingredients needed to make the cake
- 2 sticks (1 cup) butter
- Shredded coconut
- 1 cup nuts

Instructions

1. Spread pie filling in bottom of a 9x13 inch dish. Spread pineapple on cherries.
2. Preheat oven to 325 degrees F.
3. Prepare cake mix batter and pour over on top. Melt butter and pour over cake mix.
4. Top with coconut and nuts. Bake for 1 hour.

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JUST-LIKE-MOM'S APPLE DUMP CAKE

BY ERIN FROM [TABLE FOR SEVEN](#)



You won't find any dump cake recipes or apple cake recipes quite like Just-Like-Mom's Apple Dump Cake. This delicious cake tastes just like the apple cake your mother or grandmother used to make. It's incredibly moist and has a wonderfully warm apple pie-like flavor. However, you'll never believe how incredibly easy this sweet treat is to make. All you need are four simple ingredients! Just dump all of the ingredients on top of each other in a dish and slip the dish in the oven. In just a little over an hour, you'll have the perfect dessert to accompany any meal.

Ingredients

- 1 box yellow cake mix (with ingredients needed to make the cake)
- 2 (21oz.) cans apple pie filling
- 1 (1/2 cup) butter
- 1/2 cup water

Instructions

1. Preheat oven to 350 degrees F.
2. Spray 9 x 13 baking dish with non-stick cooking spray.
3. Spoon apple on bottom on the dish.
4. Make cake mix according to the box directions (or using the diet soda version works as well).
5. Pour cake batter on top of apples.
6. Melt butter with water and pour on top of cake batter.
7. Bake for 70 minutes.

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IRRESISTIBLE BLACK FOREST DUMP CAKE

BY DANIELLE ZIMMERMAN, [THEBESTDESSERTRECIPES ORIGINAL RECIPE](#)



For a delightfully decadent and easy dessert recipe, look no further than Irresistible Black Forest Dump Cake. This is, without a doubt, one of the best dump cake recipes you will ever try. Chocolate cake mix and gooey cherry pie filling swirl together to create a cake that's truly out of this world.

Simply prepare your baking dish and dump all of the ingredients on top of one another. Without stirring, make sure each ingredient is spread evenly and pop the whole dish in your oven. The cherry pie filling and pitted cherries will help the cake mix bake and be as moist as possible. The final result will be a hot, bubbling chocolate treat that you won't be able to resist no matter the weather or time of year. This cake is the perfect dessert for relaxing nights at home as well as fun parties and holidays. Everyone's bound to love it!

Ingredients

- 1 can (21-ounce) cherry pie filling
- 1 can (16.5-ounce) pitted dark sweet cherries
- 1 box (18.5-ounce) chocolate cake mix
- 1 cup chopped walnuts
- 3/4 cup butter, cut into pieces

Instructions

1. Preheat oven to 375 degrees F.
2. Spray 9x13-inch baking dish with cooking spray.
3. Dump cherry pie filling into dish and spread evenly. Do the same with the pitted cherries, including the juice.
4. Sprinkle cake mix over the top. Do not stir.
5. Sprinkle with chopped nuts.
6. Distribute butter pieces evenly over the top.
7. Bake for 45 minutes. Once it's done baking, allow cake to cool for 5-10 minutes before serving.

SPICED PUMPKIN APPLE DUMP CAKE

BY DOROTHY FROM [CRAZY FOR CRUST](#)



Fans of fall flavors, rejoice! Spiced Pumpkin Apple Dump Cake is a wonderful fall dessert recipe that features the best flavors of the season: apples, pumpkin, and cinnamon. All you need to do is whisk a few ingredients together and then dump everything into a baking dish. As it's baking, your dessert will fill your home with an incredibly enticing aroma that will be sure to make your mouth water. Serve each piece with some whipped cream for a bit of extra indulgence.

Ingredients

- 1 cup (2 sticks) plus 2 tablespoons butter
- 2 medium sized Granny Smith Apples, peeled, cored, and diced (about 2 cups)
- 1 tablespoon sugar
- 1/2 teaspoon cinnamon
- 1-15 ounce can Pumpkin Puree
- 2/3 cup sweetened condensed milk
- 1/2 cup heavy cream
- 3 eggs
- 1 tablespoon pumpkin pie spice
- 1 box Spice Cake Mix
- 1 cup chopped pecans

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Instructions

1. Preheat oven to 350 degrees F. Spray a 9x13" pan with cooking spray.
2. Melt 2 tablespoons butter in a small frying pan over medium-low heat. Add apples, sugar, and cinnamon and stir to combine. Cook over low heat for about 10 minutes, stirring occasionally, until apples are semi-translucent. Remove from heat until ready to use.
3. Whisk pumpkin, sweetened condensed milk, heavy cream, eggs, and pumpkin pie spice in a large bowl. Pour into the bottom of the prepared 9x13" pan.
4. Sprinkle cooked apples over the top of the pumpkin.
5. Sprinkle entire cake mix evenly over the top of the pumpkin and apples. Sprinkle with pecans. Melt remaining 1 cup butter and pour evenly over the top of the entire pan.
6. Bake for 44-50 minutes (mine took 48) until the center is set and it is golden brown around the edges.
7. Serve with whipped cream or ice cream.

[6 LAYER MIRACLE COBBLER](#)

BY HEATHER FROM [HEATHER LIKES FOOD](#)



6 Layer Miracle Cobbler is such a delicious and satisfyingly sweet dessert that you won't be able to believe that it's such an easy dessert recipe. This cake mix cobbler recipe is pretty much a dump cake recipe because all you have to do is layer the ingredients on top of each other and throw the baking dish into the oven. Sweet cherries combine with pineapple and a bit of coconut to create the perfect amount of sweetness. While this cobbler bakes, the fruit layers bubble up and the topping becomes wonderfully crisp. You don't want to miss this recipe.

Ingredients

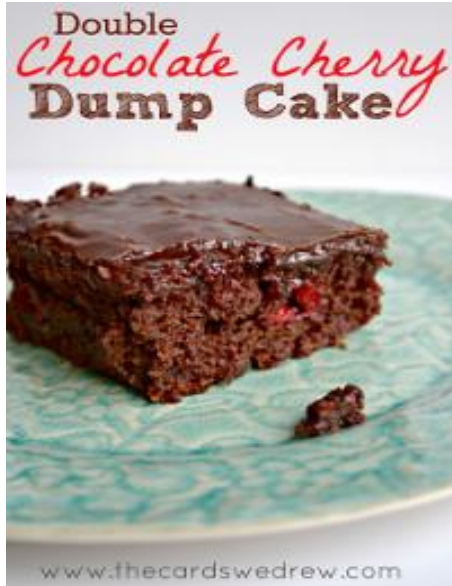
- 1 (21 oz) can cherry pie filling
- 1 (20 oz) can crushed pineapple, **UNDRAINED**
- 1 (18.25 oz) box yellow cake mix
- 1 stick butter, cut into small pieces
- 1/2 cup shredded coconut
- 1/2 cup chopped walnuts

Instructions

1. Preheat oven to 350 degrees F.
2. Pour cherry pie filling into a 9x13" pan. Pour pineapple over cherries, smoothing into an even layer of fruit.
3. Sprinkle entire box of dry cake mix over the fruit, spreading into an even layer.
4. Distribute small pieces of butter all over the top of the cake mix and top with the coconut and walnuts.
5. Bake for 40-45 minutes or until the top of the cobbler is golden and the fruit is bubbling up from the bottom in spots.

SINFUL DOUBLE CHOCOLATE CHERRY DUMP CAKE

BY ABBEY FROM [THE CARDS WE DREW](http://www.thecardswedrew.com)



Talk about dump and go. Sinful Double Chocolate Cherry Dump Cake really couldn't be any easier. This chocolate cake only calls for a handful ingredients and a few minutes of your time. Simply mix all of the ingredients together and dump them into a 9x13 pan. Then, once the cake has finished baking, add the final touches to it by spreading a decadent and smooth chocolate ganache over the whole cake. Between the incredibly flavor of the cake itself and the mouthwatering frosting, you won't be able to get enough of this delightful dessert.

Ingredients

For the cake:

- 1 Devil's food cake mix
- 1 can of cherry pie filling
- 2 eggs, beaten
- 1 teaspoon vanilla
- 1/2 cup chocolate chips

For the topping:

- 1/3 cup of milk
- 5 tablespoon butter
- 1 cup sugar
- 1 cup of Nestle Toll House chocolate chips

Instructions

1. Mix all cake ingredients together with a spoon and bake in 9x13 greased pan for 35-40 minutes at 350 degrees F.
2. When cake is semi-cool (doesn't have to be completely cool, just warm), boil the topping ingredients for one minute, stirring constantly, then pour over the cake.

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PERFECT PEACH PINEAPPLE DUMP CAKE

BY CAROLE FROM [TOOT SWEET FOR TWO](#)



Dump cake recipes are some of the easiest dessert recipes out there. Dump cakes are very popular so there are tons of great dump cake recipes to choose from, but this Perfect Peach Pineapple Dump Cake recipe is the best of the best. This dump cake recipe is extremely easy to make and does not take much time to bake. The combination of the sweet, juicy pineapple and peaches with the sugary crust makes this dump cake absolutely irresistible. Try this dump cake recipe next time you are short on time and you will not be disappointed.

Ingredients (See Notes for other flavor combinations)

- 1 (15 ounce) can crushed pineapple
- 1 (21 ounce) can peach pie filling
- 1 package yellow cake mix
- 1 cup chopped walnuts (optional)
- 1 stick butter, cubed

Instructions

1. Preheat oven to 350 degrees F.
2. Grease and flour a large glass baking pan.
3. Pour pie filling and pineapple into pan and swirl gently with a knife to combine flavors.
4. Sprinkle dry cake mix over pie filling.
5. Sprinkle nuts over cake mix (optional).
6. Add cubed butter chunks over top.
7. Bake one hour or longer until cake is bubbly and cake mix is absorbed and forms a crust-like topping. (It could take more than an hour to bake. Check oven at the 45 minute timeline to check progress.)
8. Serve hot or cold with vanilla ice cream.

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Notes

Other flavor combinations to try (omit pineapple and walnuts):

- Yellow cake mix with 2 cans peach pie filling
- Yellow cake mix with 1 can apple pie filling and 1 can cherry pie filling
- Chocolate cake mix with 2 cans cherry pie filling
- Spice cake mix with 2 cans cinnamon and spice apple pie filling
- Strawberry cake mix with 2 cans strawberry pie filling
- Yellow cake mix with 1 can blackberry pie filling and 1 can raspberry pie filling

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THANK YOU

THE FOLLOWING BLOGGERS MADE THIS ECOOKBOOK POSSIBLE:

[Kristen from Dine & Dish](#)

[Jo from Jo Cooks](#)

[Carole from Toot Sweet 4 Two](#)

[Dorothy from Crazy for Crust](#)

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