

# **DUMP CAKE**

## **50+ Top Dump Cake Recipes For Easy And Delicious Desserts**

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Smashwords Edition

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# Table of Contents

[Introduction](#)

[Dump Cake Recipes](#)

[#1: Cream cheese cake](#)

[#2: Lemon Pudding butter](#)

[#3: Pineapple dump cake](#)

[#4: Chocolate flavored dump cake](#)

[#5: Blueberry-pecan cake](#)

[#6: Vanilla monster cakes](#)

[#7: Peach cake](#)

[#8 Applesauce muffins](#)

[#9: Pumpkin, ginger dump cake](#)

[#10: Rhubarb strawberry dump cake](#)

[#11: Pumpkin spice dump cake](#)

[#12: Pineapple fruit cake](#)

[#13: Easy pecan-pineapple dump cake](#)

[#14: Cherry pie pumpkin Dump cake](#)

[#15: Pumpkin filling dump cake](#)

[#16: Yellow cake mix pineapple cake](#)

[#17: Apple pie filling milk dump cake](#)

[#18: white vinegar vanilla cake](#)

[#19: Caramel sauce dump cake](#)

[#20: Fruit cocktail coconut dump cake](#)

[#21: Dark cherry pie chocolate dump cake](#)

[#22: Coconut and pineapple dump cake](#)

[#23: Richard's pumpkin dump cake](#)

[#24: Crushed pineapple dump cake](#)

[#25: Cinnamon butter dump cake](#)

[#26: Pineapple cherry dump cake](#)

[#27: Cinnamon flavored dump cake](#)

[#28: Chocolate and salted caramel dump cake](#)

[#29: Strawberry dump cake](#)

[#30: Mango dump cake](#)

[#31: Mango delight dump cake](#)

[#32: Cocoa powder dump cake](#)

[#33: Apple sauce carrot dump cake](#)

[#34: Dark chocolate pumpkin cake](#)

[#35: Pumpkin Banana Dump Cake](#)

[#36: Carrot dump cake](#)

[#37: Banana and strawberry pie filling dump cake](#)

[#38: Banana Dump Cake](#)

[#39: Easy grape dump cake](#)

[#40: Muscadine dump cake](#)

[#41: Lemon Zucchini dump cake](#)

[#42: Zucchini and vanilla flavored dump cake](#)

[#43: Blueberry Dump Cake](#)

[#44: Peach dump cake with coconut](#)

[#45: Pineapple peach dump cake with vanilla](#)

[#46: Maraschino cherry dump cake](#)

[#47: German chocolate dump cake](#)

[#48: Fruit cocktail dump cake](#)

[#49: Richard's super easy fruit cocktail dump cake](#)

[#50: Regular fruit cocktail dump cake with vanilla topping](#)

[#51: Apple raspberry dump cake](#)

[#52: Vanilla flavored raspberry dump cake](#)

[Conclusion](#)

## Introduction

I want to thank you for purchasing this recipe book, “Dump Cake - 50+ Top Dump Cake Recipes For Easy And Delicious Desserts”.

This recipe book contains over 50 amazing dump cake recipes that are not only delicious but also easy to make as well. You and your family will just love them whether you are looking for an after dinner dessert or something to bring to the next event or family function.

Thanks again for downloading this book, I hope you enjoy the recipes!

The name might not be as mouthwatering as the actual food, but dump cake is a dessert that is celebrated in most homes today. The best thing about dump cakes is that they are quite easy to prepare, and do not normally involve complicated procedures and hard to find ingredients. As such, the main thing you have to do for most of the recipes is to basically mix all the ingredients together, and bake. A dump cake is usually a combination of cherries, pineapples and canned fruit, as well as your preferred additives of course. When preparing the cake, you basically drain the fruit and combine the canned contents in a greased pan or baking dish. Next, you spread either white or cake mix over the fruit and bake. You will find that most of the recipes explained in this book direct you to spread slices of butter over the cake before baking. This provides a buttery and lovely crust at the top, over the layer of fruit. I doubt you will ever find an easier dessert recipe to make than the dump cake recipes. There is little effort needed to put the cake together, except for the stirring part! These are great recipes for beginner cooks, and even your little kids can make one as it does not need you to measure any ingredients; you can change its taste by varying the fruits. Although canned fruits are the most preferred, fresh fruit can do too. So don't be shy to try, as there is a piece for everyone. If you must have chocolate, there are some dump chocolate cake recipes, where you just substitute your yellow or white cake mix with the chocolate cake mix!

# Dump Cake Recipes

## #1: Cream cheese cake

### *Ingredients*

2 cups white sugar  
2 cups all-purpose flour  
1 cup butter, softened  
2 eggs  
½ teaspoon salt  
1 teaspoon baking soda  
1 teaspoon vanilla extract  
1 teaspoon ground cinnamon  
1 can apple pie filling  
1 cup chopped walnuts  
1 teaspoon vanilla extract  
2 cups confectioners' sugar  
3 ounces cream cheese

### *Directions*

Preheat oven to 350 degrees F or around 175 degrees C. Spray a medium sized pan with oil, and then add the flour, eggs, 1 cup white sugar, salt, cinnamon, chopped nuts, ½ cup butter or margarine, baking soda, one teaspoon vanilla, and fruit pie into a large bowl and whisk to blend. Add batter to the greased pan then bake at 350 degrees F for one hour.

For the icing: Combine ½ cup of butter or margarine, confectioner's sugar, cream cheese and one teaspoon vanilla, and spread on top of the cake once it has cooled.

## #2: Lemon Pudding butter

### *Ingredients*

3 tablespoons of butter

¼ cup of sifted all purpose flour  
¼ cup freshly squeezed lemon juice  
1 1/5 cups of milk  
¼ teaspoon of salt  
¾ cup granulated sugar  
1 teaspoon finely grated lemon peel  
2-3 drops of pure lemon peel  
3 eggs

### ***Directions***

Preheat oven to 350 degrees F. Spray a medium sized pan with oil and then combine the sugar and butter in a large bowl. Stir in the flour, and add lemon juice and zest. Beat egg yolks and milk together before mixing in.

In a clean bowl, season eggs with salt and beat with clean beaters. Fold some of the whites gently into the butter. Spread the butter evenly in a pan, and place it in a water bath. Bake the butter until golden, for about forty minutes.

## **#3: Pineapple dump cake**

### ***Ingredients***

1 can of cherry pie filling  
1 can crushed pineapple  
½ to 2/3 cups chopped nuts  
1 packet of yellow cake mix  
½ cup butter

### ***Instructions***

Grease a 9 x 13 inch pan then add the pineapple and juice and spread evenly. Pour in the cherry pie filling, and spread evenly again. Spread the dry cake mix over the fruit evenly and then add the nuts. Add sliced butter and spread all over the top but do not mix. Bake at 350 degrees F in the oven for about one hour.

## **#4: Chocolate flavored dump cake**



### ***Ingredients***

1 package yellow cake mix  
4 eggs, beaten  
1 package instant chocolate pudding mix  
2/3 cup white sugar  
2/3 cup vegetable oil  
1 container sour cream  
1/3 cup water  
1 cup semisweet chocolate chips

### ***Directions***

Preheat oven to 350 degrees F (175 degrees C). Spray a medium sized pan with oil and some flour. Combine the pudding mix, yellow cake mix, vegetable oil, eggs, water and sugar in a bowl. Fold in the chocolate chips and sour cream gently. Add butter to the greased pan then bake in the oven for about fifty minutes. Transfer to the cooling racks after cooling for about ten minutes.

## **#5: Blueberry-pecan cake**

### ***Ingredients***

11 ounces blueberries  
1 tablespoon butter, melted  
1 can crushed pineapple, undrained  
3/4 cup sugar  
1 cup chopped pecans  
1 box yellow cake mix  
1 melted stick butter

Optional: whipped cream or vanilla ice cream for serving

### ***Directions***

Preheat oven to 350 degrees F. Spray a medium sized baking dish with cooking oil, and then combine 1 tablespoon melted butter with blueberries in a bowl. Sprinkle sugar at the top to coat. Put the pineapple in the baking dish and spread evenly. Add sugar and blueberries, followed with

the dry yellow cake mix, spread melted butter and then top with pecans. Bake for about 50 minutes until brown.

## **#6: Vanilla monster cakes**

### ***Ingredients***

1 stick butter, softened  
¾ cup brown sugar, packed  
¼ cup white sugar  
½ tablespoon vanilla  
1 egg  
¼ teaspoon baking soda  
¾ cup all-purpose flour  
½ teaspoon salt  
½ teaspoon baking powder  
½ cup oats

And:

¼-½ cup roughly chopped mini Butterfinger candies  
¼-½ cup roughly chopped mini peanut butter cups  
¼-½ cup roughly chopped chocolate covered pretzels  
¼-½ cup roughly chopped fleur de sel caramels  
¼-½ cup regular potato chips  
¼-½ cup kettle corn popcorn

### ***Directions***

Pre-heat oven to 375 degrees F. Mix the sugars and butter together in a stand mixer bowl until fluffy and light. Beat in the eggs and mix well then mix in the vanilla, and stir well. Whisk together the dry ingredients in a small bowl, and add them to the vanilla mixture over low heat until everything combines well. Stir in the oats and any additives except the potato chips. Continue heating until evenly distributed, and then add the chips. Stir with your hand, and then refrigerate your dough for twenty minutes. Scoop out the balls using a cookie scoop or

tablespoon, mold with your hand, and then bake in the oven until golden brown for 10 to 12 minutes.

## **#7: Peach cake**

### ***Ingredients***

1 package yellow cake mix

½ teaspoon ground cinnamon, or to taste

2 cans peaches in heavy syrup

½ cup butter

### ***Directions***

Preheat oven to 375 degrees Fahrenheit. Put the peaches in a medium sized pan, add dry cake mix to cover completely and press down. Add melted butter over the peach and cake mixture, and then top with cinnamon. Bake in the preheated oven for 45 minutes.

## **#8 Applesauce muffins**

### ***Ingredients***

2 tablespoons ground flax meal

1 teaspoon baking soda

1 cup unsweetened applesauce or yogurt

⅓ Cup milk

2 cups whole-wheat pastry flour

2 teaspoons baking powder

⅓ Cup granulated sugar

2 tablespoons melted butter

### ***Ingredients for the optional additives***

⅔ Cup dried fruit

1 cup fresh or frozen fruit, thawed

1 cup chocolate chips, semi-sweet

½ cup pecans, walnuts or almonds, chopped

1 teaspoon cinnamon

### ***Directions***

Preheat oven to 400 degrees F. Arrange muffin liners in a regular muffin pan, and then combine the dry ingredients (ground flax, baking soda, flour, and baking powder) in a large mixing bowl. Add the melted butter, yoghurt and milk, and stir until everything combines well and a stiff batter is formed. Fold in gently the optional additives, and then distribute the batter among the muffin cups. Bake in the preheated oven until golden at the top, for about 15 to 20 minutes. Cool on a cooling rack, and then serve, and store the rest in an airtight container.

## **#9: Pumpkin, ginger dump cake**

### ***Ingredients***

3 eggs

½ cup white sugar

1 teaspoon ground cinnamon

¼ teaspoon ground cloves

½ teaspoon ground ginger

1 (29 ounces) can of pumpkin puree

½ cup of packed brown sugar

1 (12 oz.) can evaporated milk

1 (18.25 oz.) package of spice cake mix

½ teaspoon salt

½ cup of melted butter

½ cup of coarsely chopped pecans

### ***Directions***

Preheat oven to 350 degrees, F and then grease a regular pan. Combine eggs, pumpkin puree, white sugar, brown sugar and milk in a large bowl. Add ginger, cinnamon, salt and cloves, and stir. Transfer into the pan and bake for 20 minutes.

## **#10: Rhubarb strawberry dump cake**

### ***Ingredients***

1 pint of strawberries  
4 cups of fresh rhubarb  
1 small box sugar free strawberry Jello  
1 cup of granulated sugar  
1 cup of water  
1 box of white cake mix  
½ cup of butter, melted

### ***Directions***

Add sliced rhubarb stalks into four cups. Transfer the fresh strawberries and rhubarb in a lightly sprayed baking pan then add sugar, and sprinkle in the Jello. Mash the cake mix while still in the bag to reduce the lumps, and then add to the jello/rhubarb mixture. Cover mixture with water, and add melted butter. Bake in a 350 degrees F preheated oven for about sixty minutes, and then serve with ice cream.

## **#11: Pumpkin spice dump cake**

### ***Ingredients***

4 eggs  
1 can of pumpkin puree  
¼ cup of white sugar  
½ cup of packed brown sugar  
1 can evaporated milk  
2 tablespoons of molasses  
½ teaspoon of salt, optional  
3-4 teaspoons pumpkin pie spice to taste  
1 (18 ounce) package of carrot cake mix  
¼ cup of brandy, optional  
1 stick of melted butter  
½ cup chopped pecans, optional

### ***Directions***

Spray crock-pot with non-stick cooking spray. Combine the molasses, sugars, eggs, spices and milk in a large bowl, and stir in the brandy, if you like using a spoon or fork. Add and blend in the pumpkin puree until everything combines well and then transfer into the crock-pot. Sprinkle in the dry cake mix and spread evenly then add nuts, if you like, and the melted butter. Cover and cook over high heat for about 3 ½ hours, or 5 to 6 hours over low heat, or until it cracks at the top.

## **#12: Pineapple fruit cake**

### ***Ingredients***

- 1 can of crushed and drained pineapple
- 1 large can of fruit (blueberries, cherries, blackberries)
- 1 stick of margarine
- 1 box of white cake mix

### ***Directions***

Spread all the fruits in a baking dish, and sprinkle in the dry cake mix. Divide the butter and top all over the dry cake mix. Bake in the oven until golden brown at 350 degrees F.

## **#13: Easy pecan-pineapple dump cake**

### ***Ingredients***

- 1 (18 ounce) package white cake mix
- 2 (20 ounce) cans crushed, un-drained pineapple
- 2 cups of pecans toasted
- ½ cup of butter or margarine cut up
- Ice cream or whipped topping

### ***Directions***

Drain the crushed pineapple and spread in a lightly greased pan. Sprinkle evenly the dry cake mix, and add the butter. Top with pecans and bake in a 350 degrees F preheated oven until golden brown, for about fifty minutes. Serve warm with ice cream.

An alternative option is to mix all the ingredients in a crock-pot and cook over low heat for 2 to 3 hours.

## **#14: Cherry pie pumpkin Dump cake**

### ***Ingredients***

- 1 can crushed pineapple
- 1 white cake mix
- 1 cube margarine or butter melted
- 1 can cherry pie filling

### ***Directions***

Put the pineapple in a cake pan and press evenly at the bottom. Add in the cherry pie filling and spread evenly. Sprinkle in the dry cake mix, and then pour in the melted butter. Bake in a preheated oven at 350 degrees F for one hour, or until light brown at the top. Serve with whipped topping.

## **#15: Pumpkin filling dump cake**

### ***Ingredients***

- 3 eggs
- 1 can pumpkin puree
- ½ cup of white sugar
- ½ cup of packed brown sugar
- 1 teaspoon of ground cinnamon
- 1 (12 ounce) can evaporated milk
- ¼ teaspoon of ground cloves
- ½ teaspoon of ground ginger
- 1 (18.25 oz) package of spice cake mix
- ½ teaspoon of salt
- ½ cup of melted butter
- ½ cup of coarsely chopped pecans

### ***Directions***

Preheat oven to 350 degrees F and then grease a 9x13 inch pan. Combine eggs, pumpkin puree, brown sugar, milk and white sugar in a large bowl. Stir in the ginger, cinnamon, salt and cloves, and transfer into the greased pan. Sprinkle in the dry cake mix, and top with pecans then add in melted butter, and bake in the preheated oven until lightly brown for about 55 minutes. Allow to cool and then serve warm.

## **#16: Yellow cake mix pineapple cake**

### ***Ingredients***

1 can cherry pie filling  
1 can crushed pineapple  
 $\frac{3}{4}$  cup of melted butter  
1 box of yellow cake mix  
 $\frac{1}{2}$  cup of chopped nuts  
1 cup of chocolate chips

### ***Directions***

Pour the ingredients in a 9x12-inch pan and bake in a 350 degrees F preheated oven until done for about fifty minutes.

You can also transfer all the ingredients in a crock-pot and cook until set for about 2-3 hours.

## **#17: Apple pie filling milk dump cake**

### ***Ingredients***

#### ***For the Cake:***

3 eggs  
1 box of yellow cake mix  
1 can of apple pie filling

#### ***For frosting***

2 sticks butter, softened  
4 cups of powdered sugar  
3 tablespoons of milk



### ***Directions***

#### *For the Cake:*

Beat 3 large eggs slightly in a bowl then sprinkle the cake mix over the eggs until it becomes thick dough. Mix in the pie filling with a wooden spoon and then grease and flour the cake pans or your baking dish. Blend using your hand mixer or stand mixer.

#### *For Frosting:*

Beat the butter in a bowl, add powdered sugar gently, and add a little milk if the mixture becomes too thick. Stir in the listed flavors below:

Apple pie filling: Stir in 3 teaspoons of cinnamon to the frosting.

Cherry pie filling: Stir in 1 tablespoon of almond extract.

Chocolate frosting: Stir in cocoa powder

## **#18: white vinegar vanilla cake**

### ***Ingredients***

1 teaspoon of salt

3 cups of flour

6 tablespoons of cocoa

2 cups of sugar

2 tablespoons of white vinegar

$\frac{3}{4}$  cup olive oil

2 teaspoons of vanilla

2 cups of cold water

2 teaspoons of baking soda

### ***Directions***

Preheat oven to 350 degrees F. Combine all the ingredients, and transfer into an ungreased pan then bake for 35 minutes in the preheated oven, or until the inserted toothpick at the center comes out clean.

## **#19: Caramel sauce dump cake**

### ***Ingredients***

2 cans of apple pie filling, or blueberry or cherry

2 sticks of butter, melted

1 box of yellow cake mix

½ teaspoon of cinnamon (optional)

½ cup caramel sauce

Whipped cream for garnish (optional)

½ cup chopped pecans (optional)

### ***Instructions***

Combine caramel sauce and apple pie filling in a greased baking dish. Add 1/2 teaspoon of cinnamon, if you so desire, and spread evenly in the apple pie filling pan. Sprinkle in the dry cake mix and spread evenly then top with pecans and melted butter and bake for 45-50 minutes at 350 degrees F or until golden brown at the top and becomes bubbly at the edges.

Serve with whipped cream and ice cream.

## **#20: Fruit cocktail coconut dump cake**

### ***Ingredients***

1 (8-ounce) can crushed pineapple

1 (21 ounces) can of fruit cocktail, drained

1 cup shredded coconut

2 sticks margarine, melted

1 box yellow cake mix

1 cup chopped pecans

### ***Directions***

Preheat oven to 350 degrees F. Press the fruit to the bottom of a greased pan evenly. Mash up the cake according to the manufacturer's directions and then sprinkle evenly over the fruit. Coat evenly with margarine and top with the pecans and coconut. Bake in the preheated oven for one hour or until a toothpick inserted in the center comes out clean.

## **#21: Dark cherry pie chocolate dump cake**

### ***Ingredients***

- 1 can of cherry pie filling
- 1 package chocolate cake mix
- 1 can pitted dark sweet cherries
- $\frac{3}{4}$  cup butter, cut into pieces
- 1 cup chopped walnuts

### ***Directions***

Preheat oven to 375 degrees F. Spread a 9x13-inch baking dish with cooking spray. Add the cherry pie filling and spread evenly in the dish then add in the cherries, and juice and spread evenly too. Top with the dry cake mix and do not stir. Sprinkle in the chopped nuts, spread the butter pieces evenly at the top, and place in the preheated oven for about forty-five minutes until done, and then serve!

## **#22: Coconut and pineapple dump cake**

### ***Ingredients***

- 1 can crushed pineapple
- 1 can cherry pie filling
- 2 sticks butter
- 1 package yellow cake mix and the ingredients needed for the cake
- 1 cup nuts
- Shredded coconut

### ***Directions***

Spread the pie filling at the bottom of a regular sized baking dish, and then add pineapple at the top. Preheat oven to 325 degrees F then prepare your cake mix batter and spread at the top. Add melted butter, nuts and coconut and then bake for one hour. Serve warm.

## **#23: Richard's pumpkin dump cake**

### ***Ingredients***

1 can of evaporated milk  
1 (15 ounce) can pumpkin puree  
1 ½ cups of white sugar  
4 eggs  
1 teaspoon salt  
2 teaspoons pumpkin pie spice  
1 cup chopped pecans  
1 package yellow cake mix  
1 container frozen whipped topping, thawed  
1 cup margarine, melted

***Directions***

Preheat oven to 175 degrees C (350 degrees F) then spray a 9 by 13 inch baking pan lightly with cooking oil. Combine the evaporated milk, pumpkin, sugar, eggs, salt and pumpkin pie spice in a large bowl and spread into the pan. Sprinkle over the dry cake mix, and press down. Top with the chopped pecans and then the melted margarine. Place in the oven for 60-80 minutes to bake until done. Add whipped topping and then serve.

**#24: Crushed pineapple dump cake**

***Ingredients***

1 can of cherry pie filling  
1 can crushed pineapple  
1 package yellow cake mix  
1 cup butter

***Directions***

Grease a regular pan lightly, and then preheat oven to 325 degrees F (165 degrees C). Transfer pie filling into bottom of the pan, and add pineapple. Sprinkle dry cake mixture at the top then spread butter or margarine slices over and then bake in the oven for 35-45 minutes, and serve warm.

**#25: Cinnamon butter dump cake**

### ***Ingredients***

1 package yellow cake mix  
2 cans peaches in heavy syrup  
½ teaspoon ground cinnamon, or to taste  
½ cup butter

### ***Directions***

Preheat oven to 375 degrees F. Transfer the peaches into a 9x13 inch pan. Sprinkle the dry cake mix at the top, press down, and then add the sliced butter evenly over the dough. Top with cinnamon, and then bake for forty-five minutes in the preheated oven.

## **#26: Pineapple cherry dump cake**

### ***Ingredients***

1 can of crushed pineapple with juice undrained  
1 package classic yellow cake mix  
½ cup butter or margarine  
1 can of your preferred cherry  
1 cup chopped pecans or walnuts

### ***Directions***

Preheat oven to 350°F and grease a 13x 9 pan. Put pineapple with the juice into the pan, and spread evenly. Add the pie filling, and sprinkle over the cake mix. Spread the pecans at the top, followed with the butter. Bake until golden brown, and serve while warm.

## **#27: Cinnamon flavored dump cake**

### ***Ingredients***

1 ½ tablespoons butter, melted  
9 Rolls, thawed to room temperature  
1 teaspoon of cinnamon  
3 tablespoons sugar

*For the Topping:*

3 tablespoons of sugar

¼ cup flour

Dash of salt

1/8 teaspoon cinnamon

2 tablespoons cold butter

*For the Glaze*

1 tablespoon butter, melted

½ teaspoon vanilla extract

1 tablespoon plus 1 teaspoon milk

1 cup powdered sugar

***Directions***

Spray the counter with non-stick cooking spray, and then combine your rolls to make a 12 inch circle. Transfer to a sprayed pizza pan. Cover the dough with melted butter. Mix the cinnamon and sugar together before you add over the pizza. Cover using a plastic wrap and leave for 30 minutes to raise. Unwrap and bake for ten minutes at 450 degrees F. Meanwhile, prepare your glaze by mixing all the ingredients. Remove the pizza when the microwave beeps and allow to cool for a few minutes. Spread with the glaze. Serve warm.

**#28: Chocolate and salted caramel dump cake**

***Ingredients***

1 ½ cups of chopped caramels

1 ½ cups cold milk

1 small package instant chocolate pudding

Coarse sea salt to taste

*Optional:* Whipped cream, for serving

1 box of cake mix

1 cup semi-sweet chocolate chips

***Directions***

Preheat oven to 350 degrees F. Grease a 13-by-9-inch pan lightly then combine the milk and chocolate pudding in a large bowl. Stir in the cake mix until everything combines well. Place the

batter in the prepared pan. Sprinkle in the chopped caramels, and then add sea salt to taste. Place in the oven for about 30-40 minutes to bake until done or until a toothpick inserted in the center comes out clean. Remove when done and allow to cool. Transfer the chocolate chips to a medium sized microwaveable bowl, and heat on high for about two or three minutes, stirring every 30 seconds until fully melted. Add chocolate with a spoon, and serve with whipped cream, if you so desire.

## **#29: Strawberry dump cake**

### ***Ingredients***

2 eggs

1 box brownie mix (18.4 ounces)

3 tablespoons water

½ cup vegetable oil

1 cup Nutella

1 pound fresh strawberries, sliced

### ***Directions***

Spray medium baking pan with non-stick cooking spray. Mix the brownies according to the manufacturer's directions, and set aside. Combine the Nutella and strawberries in a small mixing bowl until well coated. Press half of the batter to the bottom of the pan, top with the strawberry mixture and cover with the rest of the batter. Bake for 45 minutes at 350 degrees F, and then serve!

## **#30: Mango dump cake**

### ***Ingredients***

2 cups chopped mango

1 box yellow cake mix

1 can blueberry filling

1 stick butter

### ***Directions***

Put the chopped mango in an ungreased pan then add pie filling and spread the dry cake mix over. Top evenly with melted butter, and bake for 45 to 60 minutes at 350 degrees F, or until lightly brown. Serve warm.

### **#31: Mango delight dump cake**

#### ***Ingredients***

- 1 Package of pineapple cake mix
- 3 ripe mangoes, peeled and cubed
- ½ cup chopped macadamia nuts
- 1 can of lemon-lime

#### ***Directions***

Preheat the oven to 315 degrees F. Spray a regular baking pan with nonstick cooking spray. Spread the mango chips in the prepared pan then add and spread evenly the cake mix. Cover the cake mix with a layer of the soda, and top with either the macadamia nuts or your preferred nuts. Bake until inserted toothpick in the center comes out clean for about 30-40 minutes. Allow to cool for about fifteen minutes and then serve warm.

### **#32: Cocoa powder dump cake**

#### ***Ingredients***

- 1 ½ cups flour
- ¼ cup unsweetened cocoa powder
- 1 cup sugar
- ½ teaspoon salt
- 1 teaspoon of baking soda
- 1 cup of water
- 1/3 cup oil
- 1 teaspoon of vanilla extract
- 1 tablespoon of vinegar

#### ***Directions***

Pre-heat the oven to 350 degrees F. Combine all the ingredients in a mixing bowl until smooth then transfer the mixture to a medium cake pan with wax paper aligned and then bake for about ten minutes. Allow to cool before cutting into 15 pieces.



### **#33: Apple sauce carrot dump cake**

#### ***Ingredients***

2 cups grated carrots  
1 ½ cups brown sugar  
6 egg whites  
1 cup of low fat milk  
1 cup unsweetened applesauce  
1 teaspoon of ground nutmeg  
1 ½ teaspoons of vanilla extract  
2 teaspoons baking soda  
2 tablespoons of ground cinnamon  
2 cups whole-wheat flour  
2 ½ tablespoons of baking powder  
¼ cup chopped walnuts  
1 cup white, all-purpose flour  
½ cup raisins

#### ***Directions***

Preheat the oven to 350 degrees F (175 degrees C). Grease a regular pan with cooking spray or prepare muffin cups by lining with paper. In a large bowl, beat in the eggs with the applesauce, sugar, vanilla and milk. Add cinnamon, nutmeg, flour and baking soda. Mix and then add walnuts, carrots, and raisins and stir until everything combines well. Add batter to the greased pan. If you are using the muffin cups, bake for twenty minutes or 34-40 minutes if using the pan. Remove when the inserted toothpick comes out clean, and then serve.

### **#34: Dark chocolate pumpkin cake**

#### ***Ingredients***

2/3 cup of water  
1 box of chocolate cake mix

1 (15 oz) can of 100% pumpkin puree

***Directions***

Grease either a 24-cup mini-muffin pan, or a regular sized muffin pan then combine all the ingredients in a bowl, and mix slightly. Fill the muffin cups with the mixture, and bake until inserted toothpick comes out clean at 325 degrees F. Allow to cool on a cooling wire rack.

**#35: Pumpkin Banana Dump Cake**

***Ingredients***

*For the cake*

1 egg

2 tablespoons mashed banana

1 baby carrot, shredded

1 teaspoon pumpkin pie spice

2 tablespoons almond flour

A pinch of baking powder

2 teaspoons stevia

1 tablespoon Greek yogurt

*Cream Cheese Frosting:*

1 teaspoon stevia

¼ cup cream cheese

1/8 cup tofu

¼ teaspoon vanilla extract

***Directions***

Mix all cake ingredients in a mug then microwave for 1-2 minutes. Remove cake from mug and chill in freezer while you make the frosting. Blend the frosting ingredients until smooth. Slice cake in half, add frosting inside and on top then garnish with extra carrot shreds, walnuts and cinnamon.

**#36: Carrot dump cake**

### ***Ingredients***

2 cups sugar, granulated

3 cups flour

1 teaspoon baking soda

2 teaspoons cinnamon

½ teaspoon salt

3 eggs, beaten

1 ½ cups vegetable oil

1 teaspoon of whiskey

1 cup crushed pineapple, undrained

2 cups carrots, grated

½ cup raisins

1 cup walnut pieces

### ***For The Frosting:***

8 oz. cream cheese

¼ cup butter, softened (1/2 of a stick)

1 pound of powdered sugar

1 teaspoon of vanilla

### ***Directions:***

#### ***For the cake***

In a large bowl, add dry ingredients then stir to combine and then add the other ingredients and stir well to combine.

Pour batter into 2 greased 9-inch pans then bake for 40-45 minutes at 350 F or until a cake tester comes out clean. Place cake on a cooling rack, and cool then remove from pan.

#### ***For the frosting***

Using a hand-held blender, mix sugar, cream cheese, butter and vanilla until smooth then cover the cake with cream cheese icing and serve.

### **#37: Banana and strawberry pie filling dump cake**

#### ***Ingredients***

1 can strawberry pie filling

1 can crushed un-drained pineapple

1 white dry cake mix

1 stick margarine, cut in pieces

1 cup of coconut

½ cup of crushed nuts

For topping: whipped cream, sliced bananas, chocolate syrup

#### ***Instructions***

Add the strawberry pie filling to a greased 9x13 inch cake pan. Add in the pineapple, dry cake mix, and finally the margarine pieces then top with the crushed nuts and coconut. Bake for 60-75 minutes at 325 degrees F. Serve warm with sliced bananas, chocolate syrup and whipped cream toppings.

### **#38: Banana Dump Cake**

#### ***Ingredients***

##### *For the cake*

1 classic yellow cake mix

1 teaspoon of cinnamon

½ cup oil

1 cup mashed ripe bananas

½ cup brown sugar

1 cup water

3 eggs

##### *For the frosting*

1 stick butter

½ cup dark brown sugar

1 cup powdered sugar

½ cup light brown sugar

¼ cup whole milk

2 cups powdered sugar

***Directions***

*For the cake*

Mix all the cake ingredients and transfer to a greased 9x13 cake pan. Bake for 40-45 minutes at 350 degrees F.

*For the frosting*

Stir the brown sugar and butter in a pan over medium heat and bring to a boil for about 2 minutes. Mix in the milk and bring to a boil again. Remove from heat and add the vanilla extract and powdered sugar. Whisk or mix with a wooden spoon until smooth. Stir in the pecans if desired. Use frosting while warm for the cake. If it hardens during the frosting process, soften it over low heat in the pan.

**#39: Easy grape dump cake**

***Ingredients***

½ stick butter

1 cup prepared grapes

1 cup milk

1 cup self-rising flour

1 cup sugar

***Directions***

Prepare the grapes first by removing the pulp, and then cook until the seeds loosen. Sieve to eliminate the seeds. Mix the skins and pulp then cook until tender and then sprinkle in sugar, grated lemon peel and some apple pie spice. Place melted butter in the glass pie plate. Combine sugar, milk and flour in a separate bowl then cover the melted butter with the flour mixture, and top gently with the grapes. Bake for thirty minutes at 350 degrees F, or until brown at the top.

**#40: Muscadine dump cake**

***Ingredients***

½ cup milk

½ stick margarine

1 cup ready muscadines

½ cup sugar

¾ cup self-rising flour

### ***Directions***

Prepare the muscadines by removing the pulp then cook until the seeds loosen, and then sieve to get rid of the seeds. Mix with the skins and cook until tender. Sprinkle in sugar, grated lemon peel and some apple pie spice. Place butter in the glass pie plate to melt and then add the flour mixture to the melted butter to coat. Top carefully with the muscadines and then bake in the oven for 30 minutes at 350 degrees F, or until brown at the top.

## **#41: Lemon Zucchini dump cake**

### ***Ingredients***

1 package lime or lemon Jello

1 package of white cake mix

1/3 cup melted butter

4 cups of cubed zucchini

¾ cup of sugar

¼ cup of water

### ***Directions***

Combine and mix Jello, water and zucchini together, and transfer to an 8x8 inch pan. Add the cake mix gently, and then drizzle melted butter over the cake mix. Bake for one hour at 350 degrees F. Serve with whipped topping and ice cream topping.

## **#42: Zucchini and vanilla flavored dump cake**

### ***Ingredients***

½ teaspoon baking powder

1 teaspoon salt

3 cups all-purpose flour  
1 cup vegetable oil  
2 teaspoons baking soda  
2 cups white sugar  
2 cups grated zucchini  
1/2 cup of chopped walnuts  
2 teaspoons vanilla extract  
2 teaspoons ground cinnamon  
3 eggs

### ***Directions***

Preheat oven to 350 degrees F (175 degrees C). Spray four loaf pans with cooking spray and coat with a little flour. Combine and mix salt, flour, cinnamon, baking powder, and baking soda in a medium bowl, and then set aside. In a large bowl, blend together eggs, oil, sugar, and vanilla, and beat until smooth then combine with the flour mixture, continue beating until smooth, and then fold in the grated zucchini & walnuts. Distribute the batter into the greased pans, and slide into the oven to bake for 60 minutes at 350 degrees F or until the toothpick inserted in the center comes out clean.

## **#43: Blueberry Dump Cake**

### ***Ingredients***

1 can of blueberry pie filling  
1 box of yellow cake mix  
1 cup fresh blueberries  
1 large can of crushed pineapple, drained  
1 stick of butter  
1/2 cup shredded coconut (optional)

### ***Directions***

Preheat oven to 375 degrees F then transfer the blueberry pie filling to the bottom of a medium cake pan. Add the crushed pineapple and spread evenly over the pie filling. Add the shredded coconut evenly and 3/4 of fresh blueberries. Sprinkle the dry cake mix evenly, and drizzle 3/4 of melted butter over the cake mix then place the remaining slices of butter randomly over the dry

cake mix. Top with the remaining blueberries, and bake for about fifty minutes, or until golden brown at the top.

#### **#44: Peach dump cake with coconut**

##### ***Ingredients:***

- 1 cup chopped pecans
- 1 box of yellow cake mix
- 2 large cans of peaches in juice
- $\frac{3}{4}$  cup of brown sugar
- 1 stick butter, melted
- 1 cup shredded coconut

##### ***Directions:***

Preheat oven to 350 degrees. Spray 9 x 13 inch pan with cooking spray. Transfer the peaches with the juice into the pan. Sprinkle cake mix over the peaches. Spread butter over, and then add  $\frac{3}{4}$  cup of the brown sugar to taste. Bake for 30 minutes in the preheated oven. Remove from the microwave when it beeps and add shredded coconut and chopped pecans at the top. Bake for 15-20 minutes more. Allow to cool and serve warm with vanilla ice cream.

#### **#45: Pineapple peach dump cake with vanilla**

##### ***Ingredients***

- 1 small can crushed pineapple
- 1 can of sliced peaches
- 2 tablespoons butter
- 1 box yellow cake mix
- Vanilla ice cream

##### ***Directions***

Place the pineapple and peaches in a Dutch oven, and combine then spread the dry cake mix over the fruit, and arrange butter pieces at the top. Cook for 40 minutes in the Dutch oven, or until brown, rotating the Dutch oven occasionally to avoiding scorching. Serve warm with vanilla ice cream.



## **#46: Maraschino cherry dump cake**

### ***Ingredients***

- 1 jar maraschino cherries with juice
- 1 cup of cola-flavored carbonated beverage
- 1 box cake mix

### ***Directions***

Pre-heat oven to 350°F then transfer the cherries with the juice into an ungreased 3-quart glass baking dish. Combine and mix carbonated beverage with the cake mix, and dump the mixture into the baking dish. Bake for 35-40 minutes in the oven, or until toothpick inserted at the center comes out clean. Allow to cool and then serve warm.

## **#47: German chocolate dump cake**

### ***Ingredients***

- 1 cup of chopped pecans
- 1 stick butter
- 1 pound of confectioner's sugar
- 1 box German chocolate cake mix
- 1 cup of shredded coconut
- 1 package cream cheese

### ***Directions***

Combine and mix coconut and pecans together and transfer the mixture to the bottom of a 9x13 inch cake pan. Mash up your cake mix according to the manufacturer's directions, and spread evenly over the coconut and nuts. Melt cream cheese and butter in a saucepan, and then stir in confectioner's sugar. Add to the cake mixture, and bake for 35 minutes at 350 degrees F or until toothpick inserted at the center comes out clean. Remove and allow to cool.

## **#48: Fruit cocktail dump cake**

### ***Ingredients***

- 1 can pineapple (crushed)

1 cup chopped nuts  
1 ½ sticks butter  
1 can fruit cocktail  
1 cup coconut  
1 package of yellow cake mix  
Lightly sweetened whipped cream  
Water

### ***Directions***

Drain the pineapple and cocktail and reserve the juices in a measuring cup. Spread the fruits, nuts and coconut evenly at the bottom of a 9x13 inch cake pan then sprinkle dry cake mix over, melt the butter and spread it over the cake mix. Mix the juices with water until it reaches  $\frac{3}{4}$  of a cup, and sprinkle over the cake mix. Slide in the oven to bake at 350 degrees F for about 40 minutes. Serve warm with ice cream or whipped cream.

## **#49: Richard's super easy fruit cocktail dump cake**

### ***Ingredients***

1 box yellow cake mix  
2 cans fruit cocktail  
½ cup unsalted butter, melted

### ***Directions***

Pre-heat oven to 350 degrees F then melt one stick of butter and transfer fruit cake cocktail with the juice to a regular glass pan sprayed with cooking spray. Spread yellow cake mix over the cocktail, but do not mix. Smoothen down the cake mix with the back of a spoon, and drizzle the melted butter over (you do not have to cover the cake mix completely with the butter). Add some coconut before baking, if desired, then bake for 45 minutes at 350 degrees F.

## **#50: Regular fruit cocktail dump cake with vanilla topping**

### ***Ingredients***

*For the cake*

½ cup of oil

2 eggs  
2 teaspoons of baking soda  
½ cup of coconut (optional)  
1 ½ cups of sugar  
2 cups of flour  
1 teaspoon of salt  
1 medium can fruit cocktail, undrained

*For the topping*

½ cup of margarine  
½ cup of evaporated milk  
1 ½ cup of chopped walnuts or pecans  
¾ cup of sugar  
1 teaspoon of vanilla

***Directions***

***For the cake:*** Mix eggs, oil and sugar together, and then stir in salt, baking soda and flour. Add fruit cocktail and mix again. Transfer mixture to a 9x13 inch pan, and sprinkle with ½ cup of the coconut. Bake at 350 degrees F for 30-35 minutes.

***For the topping:*** Combine sugar, margarine and milk in a saucepan and bring to a boil. Remove from heat and then add chopped nuts and vanilla then spread the topping evenly over the cake while hot.

**#51: Apple raspberry dump cake**

***Ingredients***

10.5 ounce can of raspberry pie filling  
21 ounce can of apple pie filling  
½ cup of butter, melted  
1 box of white cake mix

***Directions***

Preheat your oven to 350 degrees F. Transfer the pie fillings into a 9x13 inch pan, and stir together. Spread on the bottom of the pan then sprinkle the cake mix over the top, and then drizzle the melted butter onto the cake mix. Bake in the preheated oven for about forty minutes, or until golden brown at the top. You can try some other variations if you don't prefer raspberry and apple such as blueberry filling with white cake, plain apple filling with spice cake and cherry filling with yellow cake.

## **#52: Vanilla flavored raspberry dump cake**

### ***Ingredients***

3 cups of frozen raspberries

½ cup of butter

1 vanilla cake mix

½ cup of white sugar

### ***Directions***

Preheat oven to 350 degrees F. Thaw completely your raspberries, and then transfer evenly to the bottom of a 9x13 inch pan. Add ½ cup sugar, if desired. Spread the dry cake mix (vanilla) over the filling to cover completely. Melt the butter stick in the oven, and then spread over the cake mix. Bake in the oven for about 40 minutes, or until golden brown at the top.

## **Conclusion**

The recipes discussed in this book are some of the best dump cakes there are. You can make countless variations for a delicious dessert for your family. The good news about these cakes is that all you need to do is to mix the ingredients before baking. Some are made with a bit of coconut, and as such, are healthy to eat if you are on a diet. In addition, you are not restricted to any measurements, so you can have that fruit cocktail dump cake with a generous scoop of ice cream. However, be careful not to over indulge.

Thank you again for downloading this book!

I hope you find the recipes as delicious as many others already have.