



# Chocolate Cherry Dump Cake



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## Introduction

Chocolate Cherry Dump Cake is a delightful dessert that combines the rich flavors of chocolate and cherries in a simple, easy-to-make cake. This recipe is perfect for those who want a sweet treat without spending hours in the kitchen. Just dump the ingredients together, bake, and enjoy a deliciously indulgent dessert that will impress family and friends alike.

## Detailed Ingredients with Measures

- 1 box chocolate cake mix
- 1 can cherry pie filling
- 1/2 cup unsalted butter, melted
- 1 cup chocolate chips
- 1 cup water

## Prep Time

The preparation time for this Chocolate Cherry Dump Cake is approximately 15 minutes. The straightforward process makes it accessible for both novice and experienced bakers.

## Cook Time, Total Time, Yield

The cook time for this dessert is about 45 minutes. Therefore, the total time from start to finish is around 1 hour. This recipe yields a delightful cake that can serve up to 12 people, making it an excellent choice for



gatherings or family dinners.



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## Detailed Directions and Instructions

### Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C).

### Step 2: Prepare Baking Dish

Grease a 9×13 inch baking dish with cooking spray or butter.

### Step 3: Layer Ingredients

Pour a can of cherry pie filling evenly into the bottom of the greased baking dish.

### Step 4: Add Chocolate Cake Mix

Sprinkle a package of chocolate cake mix over the cherry pie filling, ensuring it covers the filling evenly.

### Step 5: Add Butter

Slice a stick of butter and distribute the slices evenly over the top of the cake mix.

### Step 6: Bake the Cake

Place the baking dish in the preheated oven and bake for about 45 minutes or until the top is set and the edges are bubbly.

See also Turkey Butternut Squash Chili

**Step 7: Cool and Serve**

Once baked, remove from the oven and let the cake cool for a few minutes before serving.

**Notes****Serving Suggestions**

Serve the cake warm, optionally topped with whipped cream or vanilla ice cream.

**Storage Instructions**

Store any leftovers in an airtight container at room temperature for up to two days or in the refrigerator for up to a week.

**Variations**

Feel free to add chocolate chips or nuts on top of the cake mix before baking for added flavor and texture.





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## Cook techniques

### Dump Cake Method

The dump cake technique involves layering ingredients without the need for mixing. Simply dump the ingredients into a baking dish and let them meld together as they bake.

### Layering Ingredients

Proper layering is crucial for a well-cooked dump cake. Start with the fruit, then add the cake mix, and finally pour a liquid (like melted butter) on top for even distribution.

### Using Canned Fruit

Utilizing canned fruit, like cherry pie filling, simplifies the process and adds flavor without requiring preparation of fresh fruit.

### Even Baking

To ensure even baking, spread the cake mix evenly over the fruit layer before adding the liquid. This will help achieve a uniform texture throughout.

### Serve with Toppings

Consider serving the dump cake with toppings such as whipped cream or vanilla ice cream to enhance the dessert.

## FAQ



**Can I use fresh cherries instead of canned?**

Yes, you can use fresh cherries, but make sure to pit and prepare them properly before layering.

**How long does the dump cake take to bake?**

The typical baking time for a dump cake is about 45 minutes, but it may vary depending on your oven.

See also Oreo Poke Cake

**Can I make this dessert ahead of time?**

Yes, you can prepare the dump cake in advance, but it's best served fresh from the oven for optimal texture.

**What variations can I try?**

You can experiment with different fruit fillings or cake mixes, such as using pineapple or strawberries, to create different flavors.

**Is this dessert gluten-free?**

To make a gluten-free version, you can use a gluten-free cake mix and ensure all other ingredients are gluten-free as well.



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## Conclusion

The Chocolate Cherry Dump Cake is a delightful and effortless dessert that combines the rich flavors of chocolate and tart cherries, creating a perfect balance of sweetness and tang. This cake is not only easy to prepare but also guarantees to satisfy your dessert cravings and impress your guests with its decadent taste and texture. Ideal for any occasion, this recipe is sure to be a favorite in your dessert repertoire.

## More recipes suggestions and combination

### **Cherry Almond Dump Cake**

Combining the tartness of cherries with the nutty flavor of almonds, this variation adds a new depth of flavor while maintaining the cake's simple preparation.

### **Chocolate Raspberry Dump Cake**

Substituting cherries for raspberries creates a tangy and sweet treat that pairs beautifully with chocolate, offering a refreshing twist to the original recipe.

### **Oreo Cookie Dump Cake**

For cookie lovers, incorporating crushed Oreo cookies into the cake mix introduces a creamy, chocolatey crunch that elevates the dessert experience.

### **Peach Brownie Dump Cake**

This combination merges the flavors of peaches and brownies for a summery, fruity dessert that is both delicious and satisfying.



### **Chocolate Peanut Butter Dump Cake**

Mixing chocolate with creamy peanut butter creates an indulgent dessert that is perfect for peanut butter lovers, delivering a rich and satisfying treat.

See also Cheesy Corn Fritters

### **Caramel Chocolate Dump Cake**

Add a swirl of caramel to the chocolate cake for a luscious dessert that features sweet and salty flavors combined with a gooey texture.



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