



# Easy Cherry Dump Cake with Box Mix

## The Joy of Cherry Dump Cake

The smell of warm cherries and butter fills my kitchen. It takes me back to my first bite—gooey, sweet, and crisp all at once. **Ever wondered how you could turn Easy Cherry Dump Cake with Box Mix into something unforgettable?** It's magic with just four ingredients. Perfect for busy days or last-minute guests. Who knew simple could taste so good?

## My First Dump Cake Disaster

I once forgot to grease the pan. The cake stuck like glue! But even messy, it tasted amazing. **Home cooking isn't about**

**perfection—it's about joy.** Mistakes make the best stories. Have you ever had a kitchen fail that turned out okay?

## Why This Cake Works

- The almond extract lifts the cherries, making them pop.
- Butter crisps the cake mix into a golden crust.

**Which flavor combo surprises you most?** Try adding nuts or swapping pie flavors. Share your twist below!

## A Slice of History

Dump cakes became popular in the 1950s. Busy moms loved their no-fuss style. \*Did you know some versions use soda instead of butter?\* This dish proves good food doesn't need fancy steps. What's your favorite old-school dessert?



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### Ingredients:

Ingredient	Amount	Notes
Cherry pie filling	2 (21 oz) cans	
Almond extract	1 teaspoon	
Yellow cake mix	1 (18 oz) box	
Salted butter	12 Tablespoons	Melted

### How to Make Cherry Dump Cake in 4 Simple Steps

**Step 1** Preheat your oven to 350°F. Grease a 9×13" pan lightly. Pour in the cherry pie filling. Stir in almond extract for extra flavor. **Step 2** Dump the cake mix evenly over the cherries. Don't stir—just let it sit. Pour melted butter on top, covering as much as you can.

See also 4-Ingredient Cream Cheese Apple Dip  
(Hard-learned tip: Use a spoon to spread the butter. It helps avoid dry spots.) **Step 3** Bake for 35–45 minutes. Watch for a golden-brown top and bubbly edges. Let it cool 15 minutes before slicing. **Step 4** Serve warm with ice cream or whipped cream. The contrast of hot and cold is heavenly. Leftovers? They're great the next day too. **What's your go-to dessert when you need something fast? Share below!** **Cook Time:** 35–45 minutes **Total Time:** 40–50 minutes **Yield:** 8–10 servings  
**Category:** Dessert, Easy Baking

### 3 Fun Twists on Classic Cherry Dump Cake

**Chocolate Lover's Swap** Use chocolate cake mix instead of yellow. Add mini chocolate chips on top before baking. **Summer Peach**

**Delight** Swap cherry pie filling for peach. Sprinkle cinnamon over the cake mix for warmth. **Nutty Crunch Upgrade** Mix chopped pecans or almonds into the cake mix. Toast them first for extra flavor. **Which twist would you try first? Vote in the comments!**

## Serving Ideas for Your Cherry Dump Cake

Pair slices with vanilla ice cream or fresh whipped cream. Add mint leaves for a pretty touch. For a cozy twist, try warm custard. Drink pairings? Iced coffee or cold milk keeps it simple. For adults, a sweet Riesling wine works wonders. **Which would you choose tonight—ice cream or custard? Tell me below!**



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### Storing and Serving Tips

Keep leftovers covered in the fridge for up to 3 days. Warm slices in the microwave for 10 seconds. Freeze extras in airtight containers for 2 months. Thaw overnight before reheating. \*Fun fact\*: This cake tastes even better the next day as flavors meld. Want to batch-cook? Double the recipe in two pans—one for now, one for later. Share your favorite way to serve it in the comments!

See also Red White and Blue Firework Cookies

### Troubleshooting Common Hiccups

Cake mix too dry? Press it lightly into the fruit before adding butter. If edges burn but center is soggy, tent foil over the pan last 10 minutes. No almond extract? Vanilla works fine. Why this matters: Small tweaks save time and stress. Did you run into other issues? Tell us how you fixed them!

### Your Questions, Answered

**Can I make this gluten-free?** Use a GF cake mix and check pie filling labels. **How far ahead can I prep it?** Assemble 1 day early; bake just before serving. **What fruit swaps work?** Try apple or blueberry pie filling for a twist. **Can I halve the recipe?** Yes! Use an 8x8" pan and bake 30 minutes. **Why add nuts?** They add crunch, but skip if allergies are a concern.

## Final Thoughts

This dump cake is my go-to for busy days. Why this matters: Simple joys make life sweeter. **Tag Savory Discovery on Pinterest with your creations!** Happy cooking! —Elowen Thorn

**You need to try !**



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Difficulty: **Beginner**



## Easy Cherry Dump Cake with Box Mix | 17

Prep time: **5 minutes**



## Easy Cherry Dump Cake with Box Mix | 18

Cook time: **35 minutes**



## Easy Cherry Dump Cake with Box Mix | 19

Rest time: **15 minutes**



## Easy Cherry Dump Cake with Box Mix | 20

Total time: **40 minutes**



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Servings: **Not specified servings**



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Best Season:**Summer**

### **Description**

Enjoy this simple and delicious Easy Cherry Dump Cake made with a

box mix, featuring sweet cherry pie filling and a buttery cake topping.

## Ingredients

- □ 2 (21 ounce) cans cherry pie filling
- □ 1 teaspoon almond extract
- □ 18 ounce box yellow cake mix
- □ 12 Tablespoons salted butter, melted

## Instructions

1. Preheat the oven to 350°F and grease the bottom of a 9×13" pan. Pour 2 cans cherry pie filling into the bottom of the pan and stir in 1 teaspoon almond extract.
2. Dump the box of cake mix over the fruit. Then pour 12 Tablespoons melted butter evenly over the top. Top with nuts if desired.
3. Bake for 35-45 minutes or until golden brown and bubbly. Remove from oven and allow to sit 15 minutes before serving.
4. Serve with vanilla ice cream or whipped cream if desired.

## Notes

For added crunch, sprinkle chopped nuts like pecans or walnuts on top before baking.

Keywords: Cherry, Dump Cake, Cake Mix, Dessert, Easy

See also Mini Chocolate Tarts Recipe for Dessert