



# Easy Rhubarb Dump Cake Recipe for a Sweet Tangy Dessert

## My First Bite of Spring

I remember the sweet tang filling my grandma's kitchen. The smell of rhubarb and cake baking was pure joy. It tasted like sunshine after a long winter. That first bite made me a lifelong fan. **Ever wondered how to make a dessert that feels like a hug?**

## A Happy Kitchen Accident

My first try, I almost used salt instead of sugar. What a scary moment that was. I caught myself just in time. The cake still turned out perfectly

sweet. **This matters because cooking teaches us to be present. It shows us that small mistakes can be fixed.**

## Why This Cake Works

The magic is in the layers. You get a soft, juicy fruit bottom. Then a crispy, buttery cake topping. The sweet and tart flavors dance together.

**Which flavor combo surprises you most? Tell me in the comments!**

## A Slice of History

This cake comes from busy American home bakers. They needed fast, simple desserts in the 1950s. Using boxed mix made things easy and quick. \*Did you know rhubarb is actually a vegetable?\* It is always treated like a fruit for pies.

Will you try this recipe with your family this weekend? Share your results with me if you do.



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### Ingredients:

Ingredient	Amount	Notes
Fresh rhubarb	4 cups	Small diced (1 to 1½ pounds)
Granulated sugar	1½ cups	
Cornstarch	2 tablespoons	
Vanilla extract	1 teaspoon	
Water	1 cup	Divided
Yellow cake mix	15.25 ounces	Super moist (e.g., Betty Crocker)
Unsalted butter	1 cup	Melted

### How to Make This Easy Rhubarb Dump Cake

This dessert is wonderfully simple. You just layer the ingredients. No fancy mixing is needed. The result is a sweet, tangy treat.

See also Funeral Potatoes

#### Step 1

First, preheat your oven to 375°F. Grab a 9×13 inch baking pan. Spray it well with baking spray. This prevents a sticky mess later.

#### Step 2

Now, mix the rhubarb in a big bowl. Add sugar, cornstarch, vanilla, and some water. Stir it all until it looks even. Pour this fruity mix into your pan.

#### Step 3

Next, sprinkle the dry cake mix on top. Cover all the rhubarb completely. (A hard-learned tip: use your fingers to spread it evenly). This makes the top perfect.

### **Step 4**

Then, drizzle the rest of the water over the mix. Do this slowly and evenly. It helps the cake cook right.

### **Step 5**

Finally, pour the melted butter over everything. Try to cover as much as you can. This creates a delicious, golden crust.

### **Step 6**

Bake it for about 45 minutes. It should be golden and bubbly. Let it cool for 15 minutes before serving. This sets the filling nicely.

**What helps create the cake's golden, crispy top layer? Share below!**

**Cook Time:** 45 minutes

**Total Time:** 50 minutes

**Yield:** 12 servings

**Category:** Dessert, Cake

## **Three Fun Twists on Rhubarb Dump Cake**

You can easily change this recipe. Try a new flavor for a fun surprise. It is great for any season.

### **Strawberry-Rhubarb**

Mix in two cups of fresh strawberries. This classic combo is always a winner.

### **Ginger Spice**

Add a teaspoon of ground ginger to the fruit. It gives a lovely warm kick.

### **Citrus Zing**

Use an orange cake mix instead of yellow. The citrus flavor pairs so well.

**Which twist will you try first? Vote in the comments!**

See also Santa Belly Oreo Cookie Ball Treats

### **Serving Your Sweet Masterpiece**

This cake is best served warm. It is perfect on its own. But a little extra makes it special.

Try a scoop of vanilla ice cream. The cold cream melts into the warm cake. Whipped cream is also a great choice. For a drink, cold milk is perfect. A cup of hot coffee works too.

**Ice cream or whipped cream? Which would you choose tonight?**



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## **Storing Your Sweet Treat**

Let your dump cake cool completely first. Cover it tightly and keep it in the fridge. It will stay good for up to four days. You can freeze slices for a sweet treat later. My neighbor always keeps a slice frozen for surprise guests. This matters because it stops food waste. Do you prefer your dessert cold or warm?

## **Simple Fixes for Common Hiccups**

Is your cake too dry? Try using a bit less cake mix next time. If the bottom is too runny, bake it a little longer. A soggy top means you might need more butter. These small changes make a big difference. They help you get that perfect cake every single time. What baking problem do you face most often?

## **Your Dump Cake Questions Answered**

**Can I make this gluten-free?** Yes! Just use a gluten-free yellow cake mix.

**Can I make it ahead of time?** Absolutely. Assemble it and keep it in the fridge before baking.

**What fruit can I swap for rhubarb?** Try using cherries or peaches for a different flavor.

**Can I cut the recipe in half?** You can. Just use an 8x8 inch pan instead.

**Why use water and butter on top?** It helps the cake mix cook into a

crispy topping.

See also [Moist Spiced Pumpkin Cake with Cream Cheese Frosting](#)

## Share Your Kitchen Success

I hope this recipe brings you joy. It is a simple way to create something wonderful. I love seeing your creations. **Please share your photos with Savory Discovery on Pinterest.** Happy cooking! —Elowen Thorn.

Savorydiscovery.com

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Difficulty: **Beginner**



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Prep time: **5 minutes**



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Cook time: **45 minutes**

Rest time: **15 minutes**



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Total time: **50 minutes**



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Servings: **12 servings**

**Best Season: Summer**

## **Description**

Rhubarb dump cake is a sweet and tangy dessert made with fresh

rhubarb and boxed cake mix. Just layer, bake, and enjoy!

## Ingredients

- 4 cups fresh rhubarb ((1 to 1¼ pounds) small diced)
- 1½ cups granulated sugar
- 2 tablespoons cornstarch
- 1 teaspoon vanilla extract
- 1 cup water ((divided))
- 15.25 ounces yellow cake mix super moist ((I used Betty Crocker))
- 1 cup unsalted butter melted

## Instructions

1. Preheat the oven to 375°F. Spray a 9×13 pan with baking spray. Set aside.
2. Combine the diced rhubarb, sugar, ½ cup water, cornstarch, and vanilla extract in a large bowl. Stir to combine evenly. Pour the mixture into your prepared pan.
3. Evenly sprinkle the boxed yellow cake mix over the top of the rhubarb mixture. If needed, you can spread the cake mix to ensure that all the fruit is covered in an even layer.
4. Drizzle the remaining ½ cup of water evenly over the layer of yellow cake mix.
5. Carefully drizzle the melted butter evenly over the water and yellow cake mix.
6. Bake for 45 minutes or until golden and bubbly. Remove the rhubarb dump cake from the oven and allow it to rest on the counter for 15 minutes before serving.



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Keywords: Rhubarb, Dump Cake, Easy, Dessert