



# Slow Cooker Peach Dump Cake

## Introduction

Slow Cooker Peach Dump Cake is a delightful dessert that combines the juicy sweetness of peaches with the comforting flavor of cake. This easy-to-make treat is perfect for any occasion, from weeknight dinners to potluck gatherings. With the convenience of a slow cooker, you can enjoy a warm and satisfying dessert with minimal effort. Let's explore how to create this delicious dish step by step.

## Ingredients

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1 can sliced peaches (21 oz)

1 box yellow cake mix

### Ingredients

6 oz butter, cut into small pieces  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/3 cup crushed walnuts (optional)  
Vanilla ice cream

Prep Time	Cook Time	Total Time	Yield
5 minutes	2 hours	2 hours 5 minutes	8 servings

## Directions and Instructions

### Step 1: Prepare the Slow Cooker

1. Grease the inside of a 6-quart slow cooker to prevent sticking.
2. Preheat the slow cooker by setting it to high heat.

### Step 2: Layer the Ingredients

1. Empty the entire can of sliced peaches, including the juice, into the slow cooker.
2. Sprinkle the yellow cake mix evenly over the peaches.
3. If desired, add the crushed walnuts on top of the cake mix.
4. Sprinkle cinnamon and nutmeg over the mixture, distributing them evenly.

### Step 3: Add Butter

1. Cut the butter into small pieces and distribute them evenly over the cake mix and peaches.
2. Do not mix the ingredients; allow them to layer naturally.



Slow Cooker Peach Dump Cake

### **Step 4: Slow Cook**

1. Cover the slow cooker with its lid.
2. Cook the peach dump cake on high heat for approximately 2 hours or until the cake is golden brown and bubbly.

### **Step 5: Serve**

1. Once cooked, turn off the slow cooker.
2. Serve the peach dump cake warm, preferably with a scoop of vanilla ice cream on top.

See also [Peanut Butter Jelly Krispie Bars](#)

## Notes

- For a richer flavor, consider using fresh peaches instead of canned ones when they're in season.
- Adjust the amount of cinnamon and nutmeg according to your taste preferences.
- The addition of crushed walnuts provides a delightful crunch to the cake, but you can omit them if you prefer a nut-free dessert.

## Cooking Techniques

- Slow cooking allows the flavors of the peaches and cake to meld together slowly, resulting in a moist and tender dessert.
- Layering the ingredients without mixing ensures that each bite offers a perfect balance of peach, cake, and spices.





Slow Cooker Peach Dump Cake

## FAQs

### 1. Can I use a different flavor of cake mix?

Yes, you can experiment with different cake mix flavors such as white, spice, or even chocolate to create variations of this recipe.

### 2. Can I cook this recipe on low heat instead of high heat?

While it's possible to cook the peach dump cake on low heat, it may require additional time. Check the cake periodically to ensure it doesn't

overcook.

### **3. Can I substitute margarine for butter?**

While margarine can be substituted for butter in this recipe, the flavor may differ slightly. Butter tends to offer a richer taste compared to margarine.

### **4. Can I store leftovers?**

Yes, you can store any leftovers of the peach dump cake in an airtight container in the refrigerator for up to three days. Reheat before serving for the best taste and texture.

## **Conclusion**

Slow Cooker Peach Dump Cake is a simple yet delightful dessert that captures the essence of summer in every bite. With its minimal preparation and hands-off cooking method, it's a perfect treat for busy days or relaxed gatherings. Whether enjoyed on its own or paired with a scoop of creamy vanilla ice cream, this peach dump cake is sure to become a favorite in your dessert repertoire.

See also [Easy Cherry Dump Cake with Box Mix](#)



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## More Recipe Suggestions and Combinations

- Experiment with different fruit combinations such as apple and cinnamon or cherry and almond for unique flavor profiles.
- Serve the peach dump cake alongside a dollop of whipped cream or a drizzle of caramel sauce for added indulgence.
- For a festive touch, sprinkle powdered sugar over the cake just before serving.

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1 box yellow cake mix  
6 oz butter, cut into small pieces  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/3 cup crushed walnuts (optional)  
Vanilla ice cream

Prep Time	Cook Time	Total Time	Yield
5 minutes	2 hours	2 hours 5 minutes	8 servings

## Instructions:

1. Empty the entire can of sliced peaches, along with the juice, into a 6-quart slow cooker.
2. Evenly sprinkle the cake mix over the peaches.
3. Add the crushed walnuts, cinnamon, and nutmeg on top. Do not mix the ingredients.
4. Distribute the small slices of butter evenly over the mixture.
5. Cook on high heat for approximately 2 hours.
6. Serve the delicious dessert with a scoop of vanilla ice cream.

Enjoy your Slow Cooker Peach Dump Cake!





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