

# The DISH



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I've seen the dump cake craze on social media, but I didn't really have anywhere to make and take one. If I make it for us at home, I'll just eat it.

So, I signed up to bring after church treats this past Sunday and decided to try one out. I chose to bring the Caramel Apple Dump Cake recipe below and — wow — it was super easy and delicious. I'll definitely be making it again. So, for those of you who asked for the recipe, here it is. Just remember that when these recipes call for a cake mix, you don't add any ingredients to it, like you might do to make a cake. Just pour the dry cake mix on top.

## Caramel Apple Dump Cake

2 (20 oz.) cans apple pie filling  
2 tsp. ground cinnamon  
1 tsp. ground nutmeg, optional  
1½ cups caramel squares, sliced in half  
1 box yellow cake mix  
¾ cup (1½ sticks) melted butter  
Optional toppings: caramel sauce, vanilla ice cream

Preheat oven to 350 degrees. Grease a 9-by-13 dish and set aside.

In a medium-sized bowl, mix together apple pie filling, cinnamon and nutmeg. Pour into the casserole dish and smooth with a spatula.

Arrange caramel squares on top of apple filling layer and then top with dry yellow cake mix. Smooth cake mix into an even layer.

Pour melted butter evenly on top of the cake mix. You can add more cinnamon on top of the butter if you would like. Bake for 45 minutes or until the top is lightly browned and the edges are bubbling.

Scoop into serving bowls and top with ice cream and caramel sauce, if desired.

## Oreo Dump Cake

25 Oreo cookies  
15-oz. can sweetened condensed milk  
8-oz. tub Cool Whip  
15.25 oz. box chocolate cake mix  
¾ cup butter, cut into slices

Preheat oven to 350 degrees.

Spread 20 Oreos in the bottom of a 9-by-11 baking dish. Top the Oreos with sweetened condensed milk. Spread a layer of Cool Whip over the top. Sprinkle the cake mix in the pan in an even layer and place the butter slices on top.

Bake in the preheated oven for 35 minutes.

Place the remaining Oreos in a bag and crush with a rolling pin. Sprinkle the crushed Oreos over the top of the cake and allow to cool slightly before serving.

## Cinnamon Toast Crunch Peach Dump Cake

(2) 15-oz. cans peaches, with juice

3 cups Cinnamon Toast Crunch cereal  
1½ sticks butter, sliced  
½ cup chopped pecans  
15.25 oz. box white cake mix

Preheat the oven to 350 degrees.

Layer the 3 cups of cereal in the bottom of a 9-by-13-inch baking dish.

Add the canned peaches in an even layer over the cereal. Sprinkle the pecans on top of the peaches in an even layer. Spread the dry white cake mix on top of the peaches in an even layer. Finally, add the sliced butter and evenly space on top of the cake mix layer.

Bake the cake for 45 to 55 minutes or until the cake is bubbling. Remove from the oven and allow it to cool for a few minutes before serving.

## Pumpkin Crunch Cake

15 oz. canned pumpkin puree  
12 oz. evaporated milk  
4 large eggs  
1½ cups sugar  
1 tsp. cinnamon  
¼ tsp. nutmeg  
¼ tsp. ground ginger  
Pinch of cloves

1 tsp. salt  
½ box yellow cake mix  
1 cup chopped pecans  
1 cup butter, melted

Preheat oven to 350 degrees. Spray a 9-by-13 baking dish with non-stick spray.

In a large bowl, beat together the pumpkin, milk, eggs, sugar and spices until well combined. Pour into the prepared baking dish.

Sprinkle the top with yellow cake mix. Sprinkle with the chopped pecans. Pour the melted butter evenly over the top of the cake.

Bake for 60-70 minutes or until the top is lightly browned and the custard is set.

Serve warm or cold. Store in the refrigerator.

## Piña Colada Dump Cake

1 cup unsalted butter (2 sticks), divided  
1/3 cup spiced rum  
32 oz. frozen pineapple chunks (2 - 16 oz. bags)

15.25 oz. yellow cake mix

2 cups sweetened flaked coconut

Toppings (opt.): vanilla ice cream, whipped cream, cherries, toasted coconut

Preheat oven to 350 degrees. Place 1 stick butter in a 9-by-13-inch baking dish and place in the oven about 3-5 minutes or until butter has melted. When butter has melted, remove pan from the oven. Stir in rum, then frozen pineapple (don't worry if butter starts to freeze a little when in contact with the pineapple; just make sure everything is well mixed).

Spoon the dry cake mix from the box evenly over pineapple. Sprinkle coconut on top. Cut remaining 1 stick of butter into small cubes and place cubes of butter over cake mix.

Bake dump cake for 45-60 minutes in the middle of the oven or until cooked through and coconut is toasted. Check cake every now and then to make sure coconut does not burn. If coconut starts to get too toasted, cover with aluminum foil. Dessert will firm up more as it cools. Serve warm or cold. Refrigerate leftovers or until ready to serve. Top with desired toppings as desired.

**Note:** The dessert may look a little soft when removed from the oven. It will harden a bit as it cools. Again, be sure to check the cake in the oven occasionally to make sure coconut does not burn.

Instead of frozen pineapple, you can substitute canned pineapple (drained) or fresh pineapple. Instead of rum, you can substitute pineapple juice.

## Apple Spice Dump Cake

4 cups peeled and chopped apples  
2 tsp. ground cinnamon  
¼ tsp. ground nutmeg  
1 tsp. vanilla extract  
1 cup caramel ice cream topping (in a jar)  
15.25 oz. spice cake mix  
1½ sticks butter, melted  
1½ to 2 cups chopped pecans

In a mixing bowl, toss the chopped apples with the ground cinnamon, nutmeg and vanilla extract. Spray a 9-by-13 baking pan with cooking spray and spread the apples in the pan.

Pour the caramel ice cream topping over the apples. Spread the dry spice cake mix over the caramel and apples. Spread out with a knife.

Pour the butter over the dry cake mix. Try to get all the cake mix wet with the butter. Add pecans on top and bake in preheated 350 degree oven for 35 to 40 minutes.