

3-Ingredient Peach Dump Cake - The Easiest Sweet Treat You'll Ever Make

When I'm craving a warm, fruity dessert but don't want to spend hours in the kitchen, this



OVEN
350°F

TIME
5 min

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INGREDIENTS

- 1 can of sliced peaches in syrup (about 15-16 oz)
- 1 box of yellow cake mix
- 1/2 cup unsalted butter, melted

DIRECTIONS

- 1.** Preheat the Oven: Set your oven to 350°F (175°C) and let it warm up while you assemble the cake.
- 2.** Prepare the Baking Dish: Pour the sliced peaches with their syrup into a baking dish. No need to drain - that syrup helps create a juicy, delicious base.
- 3.** Add the Cake Mix: Sprinkle the dry yellow cake mix evenly over the peaches. Try to cover all the fruit without mixing it in. Just a nice, even layer works best.
- 4.** Drizzle with Melted Butter: Pour the melted butter slowly over the cake mix, trying to cover as much surface area as possible. This is what gives you that golden, crispy top layer.
- 5.** Bake Until Golden and Bubbly: Place the dish in the oven and bake for 30-35 minutes, or until the top is beautifully golden and the peach syrup is bubbling up around the edges.
- 6.** Cool and Serve: Let the cake cool for a few minutes before serving - but not too long! This dessert is best enjoyed warm, with the fruit still juicy and the topping crisp.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/3-ingredient-peach-dump-cake-the-easiest-sweet-treat-youll-ever-make/>