

3-Ingredient Pineapple Dump Cake: The Ultimate Lazy Baker's Dessert

The Easiest Pineapple Dump Cake: A Tropical 3-Ingredient Masterpiece



OVEN
350°F

TIME
45 min

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INGREDIENTS

1 can (20 oz) Crushed Pineapple: Do not drain the juice! That liquid is what hydrates the cake mix.

1 box (15.25 oz) Yellow Cake Mix: This provides the structure and the classic vanilla-butter flavor.

1/2 cup Unsalted Butter: Melted and drizzled to create that signature golden crust.

Swaps and Notes:

The Cake Mix: While yellow cake is traditional, a white cake mix or even a spice cake mix works beautifully for a deeper flavor profile.

The Fruit: You can swap half the pineapple for crushed maraschino cherries or even peaches for a "fruit cocktail" vibe.

Butter vs. Margarine: Stick with real butter if you can. The fat content in butter helps the cake mix brown perfectly, creating those coveted "crunchy bits" on top.

Step-by-Step Instructions:

Preheat & Prep: Start by heating your oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish with non-stick spray or a little extra butter.

The Pineapple Layer: Pour the entire can of crushed pineapple (including every drop of juice) into the bottom of the dish. Spread it out into an even layer using a spatula.

Cake Mix Magic: Open your box of yellow cake mix and sprinkle the dry powder evenly over the top of the pineapple. Important: Do not stir! You want the

cake mix to sit on top of the fruit like a blanket.

Butter Finish: Drizzle your melted butter slowly over the cake mix. Try to cover as much of the dry powder as possible. It's okay if there are a few small dry spots; they turn into delicious, crumbly shortbread-like textures.

Bake: Slide the dish into the center rack of your oven. Bake for 40-45 minutes. You're looking for a deep golden brown top and bubbling pineapple juices around the edges.

Cool & Serve: Let the cake sit for about 10 minutes before serving. This allows the fruit layer to set slightly so it isn't too runny when scooped.

Tips for Success:

Don't Over-Drizzle: Use a spoon to drizzle the butter if you find pouring it directly from the bowl too difficult. The more even the butter, the more even the browning.

Check Your Corners: Make sure the cake mix reaches the very edges of the pan so the pineapple juice doesn't evaporate too quickly.

Add Texture: If you want to get fancy, sprinkle ½ cup of shredded coconut or chopped pecans over the butter before baking.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 215 kcal

Fat: 9g

Carbohydrates: 32g

Sugar: 21g

Fiber: 1g

Protein: 2g

Storage and Leftover Tips:

More Recipes You Will Love:

[The 3-Ingredient Egg Wrap](#) - Perfect for a quick, high-protein breakfast.

[Easy Cake Mix Cookies](#) - Another genius use for that box of cake mix in your pantry!

[3-Ingredient Oatmeal Cookies](#) - For those mornings when you need a healthy-ish treat fast.

Final Thoughts:

DIRECTIONS

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- 9. Add : Texture:** If you want to get fancy, sprinkle ½

cup of shredded coconut or chopped pecans over the butter before baking.

10. **Serving Suggestions and Pairings:** This cake is phenomenal when served warm. I highly recommend topping it with a massive scoop of vanilla bean ice cream. If you are serving this at a summer BBQ, it pairs wonderfully with a cold glass of refreshing blueberry lemonade to cut through the sweetness.
11. For those who prefer a "cake on cake" dessert table, you could serve this alongside an ice cream sandwich cake for the ultimate party spread.
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19. **Storage and Leftover Tips:** If you happen to have leftovers (a rare occurrence in my house!), you can store them in an airtight container in the refrigerator for up to 4 days.
20. To reheat, simply pop a portion in the microwave for 20-30 seconds. It actually tastes even more "custard-like" the next day as the cake mix fully absorbs the pineapple essence. You can even enjoy it cold-some people say it's even better that way!
21. **More Recipes You Will Love:** If you enjoyed the simplicity of this dump cake, you'll definitely want to check out these other low-stress recipes from the ChefManiac archives:
22. **The 3-: Ingredient Egg Wrap** - Perfect for a quick, high-protein breakfast.
23. **Easy : Cake Mix Cookies** - Another genius use for that box of cake mix in your pantry!
24. **3-Ingredient Oatmeal Cookies** - For those mornings when you need a healthy-ish treat fast.
25. **Final Thoughts:** This Pineapple Dump Cake proves that you don't need a culinary degree or a kitchen full of gadgets to make something truly delicious. It's the ultimate "hug in a pan."

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/3-ingredient-pineapple-dump-cake-the-ultimate-lazy-bakers-dessert/>