

Caramel Apple Dump Cake: The Easiest Cozy Dessert You'll Ever Make

When the craving for something warm, sweet, and comforting hits, this



OVEN
350°F

TIME
5 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

2 (20 oz) cans apple pie filling
¾ cup caramel sauce (plus extra for drizzling)
1 tsp cinnamon
1 box yellow cake mix (or spice cake mix for extra flavor)
¾ cup unsalted butter, melted
¾ cup chopped pecans (optional, for crunch)
Vanilla ice cream (for serving, optional but highly recommended!)

DIRECTIONS

- 1.** Preheat the Oven: Set your oven to 350°F (175°C) and grease a 9x13-inch baking dish.
- 2.** Dump the Apples: Spread the apple pie filling evenly in the baking dish. Sprinkle cinnamon over the apples and drizzle with caramel sauce for that irresistible gooey layer.
- 3.** Add the Cake Mix: Evenly sprinkle the dry cake mix right over the apple filling - no stirring required! I love using spice cake mix when I want even more cozy, warm flavors.
- 4.** Drizzle with Butter: Pour the melted butter slowly over the cake mix, covering as much of the surface as possible. The butter will help transform the dry mix into that perfect crumbly, golden topping.
- 5.** Add Crunch (Optional): If using, sprinkle chopped pecans over the top for a bit of texture and nutty flavor.
- 6.** Bake: Place the dish in the oven and bake for 40-45 minutes, or until the top is golden brown and bubbling at the edges.
- 7.** Serve Warm: Let it cool just slightly before serving - this dessert is best enjoyed warm. Drizzle with extra caramel sauce and add a scoop of vanilla ice cream for the ultimate treat.

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

Original recipe: <https://chefmaniac.com/caramel-apple-dump-cake-the-easiest-cozy-dessert-youll-ever-make/>