

## Tropical Banana Split Dump Cake: Easy Fruity Dessert Recipe

Tropical Banana Split Dump Cake



**OVEN**  
**350°F**

**TIME**  
**50 min**

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### INGREDIENTS

- 4 ripe bananas, sliced
- 1 can (20 oz) crushed pineapple
- 1 can strawberry pie filling
- 1 box yellow cake mix
- 1 bag semi-sweet chocolate chips
- 1/2 cup butter, sliced
- 1 cup whipped cream (for topping)
- Maraschino cherries, for garnish

### DIRECTIONS

1. Preheat and prepare the pan: Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking dish.
2. Add the banana layer: Arrange sliced bananas evenly across the bottom of the dish.
3. Add fruit layers: Spoon the crushed pineapple over the bananas, then add the strawberry pie filling on top. Spread gently to create even layers.
4. Add cake mix: Sprinkle the dry yellow cake mix evenly over the fruit layers. Do not mix.
5. Add butter: Dot the top of the cake mix with slices of butter, spacing them out as evenly as possible.
6. Add chocolate chips: Sprinkle the chocolate chips over the top of the cake mix layer.
7. Bake: Bake for 45-50 minutes, or until the top is golden brown and the edges are bubbly.
8. Serve: Serve warm with whipped cream and a maraschino cherry on top.

### SWAPS & NOTES

This recipe is flexible and easy to customize: Bananas: Ripe bananas work best for sweetness and texture.

Crushed pineapple: Adds tropical flavor and moisture-do not drain.

Strawberry pie filling: Creates a rich, fruity layer that blends beautifully with the bananas.

Cake mix: Yellow cake mix provides a buttery, classic base.

### TIPS FOR SUCCESS

For the best texture, make sure the butter is evenly distributed over the cake mix.

This helps it bake into a golden, slightly crisp topping instead of leaving dry patches.

Don't stir the layers-dump cakes rely on layering to create their signature texture.

As it bakes, the fruit juices combine with the cake mix and butter to form a soft, cobbler-like consistency.

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

Original recipe: <https://chefmaniac.com/tropical-banana-split-dump-cake-easy-fruity-dessert-recipe/>