

## The Best Pecan Pie Dump Cake for Holidays and Family Gatherings

1 cup unsalted butter, melted



**OVEN**  
**350°F**

**TIME**  
**45 to 50 min**

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### INGREDIENTS

- 1 box yellow cake mix
- 1 cup pecans, chopped
- 1 cup unsalted butter, melted
- 4 large eggs
- 1 cup corn syrup
- 1 cup brown sugar, packed
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt

### DIRECTIONS

- 1. Preheat the Oven:** Preheat your oven to 350°F (175°C) and grease a 9x13-inch baking dish.
- 2. Make the Filling:** In a large mixing bowl, whisk together the corn syrup, brown sugar, melted butter, eggs, vanilla extract, and salt until smooth and well combined.
- 3. Add the Cake Mix:** Pour the filling mixture into the prepared baking dish. Sprinkle the dry yellow cake mix evenly over the top.
- 4. Add the Pecans:** Scatter the chopped pecans evenly over the surface so every portion gets that signature pecan crunch.
- 5. Bake:** Bake for 45 to 50 minutes, or until the edges are golden and the center is set. The middle should no longer look overly loose, though the dessert will still be soft and gooey.
- 6. Cool Slightly and Serve:** Let the dump cake cool for a few minutes before serving. It is especially delicious warm with vanilla ice cream.

### SWAPS & NOTES

Yellow cake mix gives this dump cake a classic buttery flavor, but butter pecan cake mix would also be a fun twist if you want to lean even harder into the nutty flavor.

Chopped pecans work best because they distribute more evenly across the top, but you can leave some larger pieces in if you like more texture.

Be sure to whisk the corn syrup mixture thoroughly so the eggs are fully incorporated and the filling bakes evenly.

This dessert is meant to be rich and gooey, so do not expect a dry cake texture.

## TIPS FOR SUCCESS

Since the appeal is that gooey pecan pie texture, pulling it out once the center is set but still soft is the sweet spot.

It will continue to firm up a bit as it cools.

Make sure the cake mix is sprinkled evenly so you do not end up with dry pockets.

The melted butter and filling help moisten everything during baking, but even coverage matters.

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

Original recipe: <https://chefmaniac.com/the-best-pecan-pie-dump-cake-for-holidays-and-family-gatherings/>