

Easy Pineapple Dump Cake That's Sweet, Golden, and Crowd-Pleasing

Here is what you will need to make this easy dessert:



OVEN
350°F

TIME
45 to 50 min

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INGREDIENTS

- 1 can crushed pineapple in juice, undrained
- 1 can pineapple chunks or tidbits, drained
- 1 box yellow cake mix
- 1/2 cup unsalted butter, melted
- 1/2 cup unsalted butter, sliced into thin pats
- 1/2 cup chopped pecans or walnuts, optional
- Maraschino cherries, optional for garnish

DIRECTIONS

- 1.** Preheat the oven: Preheat your oven to 350°F. Lightly grease a 9x13-inch baking dish.
- 2.** Add the pineapple: Pour the crushed pineapple with its juice into the prepared baking dish. Spread it evenly across the bottom. Then add the drained pineapple chunks or tidbits on top for extra texture and fruitiness.
- 3.** Add the cake mix: Sprinkle the dry yellow cake mix evenly over the pineapple layer. Do not stir. The beauty of a dump cake is in the easy layering.
- 4.** Add the butter: Drizzle the melted butter across the top as evenly as possible, then place the thin pats of butter over any dry areas. This helps the topping bake up golden and crisp.
- 5.** Add nuts if using: Sprinkle chopped pecans or walnuts over the top for extra crunch and flavor.
- 6.** Bake: Bake for 45 to 50 minutes, or until the top is golden brown and the fruit is bubbling around the edges.
- 7.** Cool slightly and serve: Let the cake cool for about 10 to 15 minutes before serving. This gives the filling time to settle slightly while still keeping it warm and spoonable.

SWAPS & NOTES

This recipe is wonderfully flexible.

If you want a slightly richer flavor, butter cake mix works beautifully in place of yellow cake mix.

White cake mix can also be used for a lighter vanilla-style finish.

If you enjoy texture, add chopped pecans or walnuts over the top before baking.

TIPS FOR SUCCESS

The most important tip with dump cake is to spread the butter as evenly as possible.

Dry patches of cake mix will stay powdery if they do not get enough butter.

Using both melted butter and a few butter pats helps cover the surface more thoroughly.

Keeping the fruit on the bottom and the dry cake mix on top is what creates that classic cobbler-meets-cake texture.

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

Original recipe: <https://chefmaniac.com/easy-pineapple-dump-cake-thats-sweet-golden-and-crowd-pleasing/>