

The Ultimate Easy Dessert: Peanut Butter Cup Dump Cake Everyone Will Love

Let me show you why this dessert works so well and how simple it is to whip up.



PEANUT-BUTTER-CUP DUMP

CAKE

You Will Need

1. 1 box chocolate cake mix
2. 1 cup peanut butter
3. 1/2 cup melted butter
- ...

OVEN
350°F

TIME
5 min

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INGREDIENTS

- 1 box chocolate cake mix
- 1 can (14 oz) sweetened condensed milk
- 1 cup creamy peanut butter, slightly warmed
- 1/2 cup unsalted butter, melted
- 2 cups mini peanut butter cups, chopped
- Optional: Vanilla ice cream or whipped cream for serving

DIRECTIONS

1. Preheat and Prep: I preheat the oven to 350°F and lightly grease a 9x13-inch baking dish.
2. Layer the Goodness: I start by pouring the sweetened condensed milk into the bottom of the pan and spreading it evenly. Then I drizzle the warmed peanut butter over the top and scatter half of the chopped peanut butter cups across the surface.
3. Add the Cake Mix: Next, I evenly sprinkle the dry chocolate cake mix over everything - no mixing required.
4. Finish with Butter and More Candy: I drizzle the melted butter over the cake mix, making sure to cover as much of the surface as possible. Then I top it all off with the remaining peanut butter cups.
5. Bake: I bake for 40-45 minutes until the top is set, the edges are bubbling, and the middle is still slightly gooey. The smell of chocolate and peanut butter filling the kitchen is incredible.
6. Cool Slightly and Serve: I let the cake cool for about 10 minutes before serving it warm, scooped right out of the pan with a big spoon. It's extra dreamy with a scoop of vanilla ice cream on top.

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

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