

Dump Cake

Fruit or Pie Filling (can use whatever you like, cherry, apple, pineapple, etc...)

Cake mix (yellow, white, chocolate), enough for 2 layers

Butter or margarine

You have lots of possibilities here. I usually fix "Dump Cakes" in a foil lined dutch oven. It's easier to clean and you can bake the cake, lift the foil out, use the dutch oven for the main course. You can do it in an unlined oven if you wish. You can use a 9 X 14 (or something close to that) pan if you are baking it at home.

Dump the fruit or pie filling in the pan or dutch oven. Kind of spread it evenly on the bottom of the pan or dutch oven. Dump in the dry cake mix (and spread it evenly if necessary, but don't mix it with the fruit) over the fruit. Next, dump some patties of butter on the top of the cake mix. How many? It's hard to say. Just don't be stingy with it. Maybe 10 to 15 patties. After you bake the cake, the butter should have melted and spread over the entire cake. If it didn't, add more butter the next time.

In a 12" dutch oven cook with about 8 brickets of charcoal under the oven and 15 to 18 on top. Let bake for 30 to 45 minutes. In a home oven bake 30 to 45 minutes at 350 degrees.

The fruit / cake mix combination is up to you. White or yellow cake mixes go good with just about anything. Be creative. Cherry/chocolate is a good combination. If you use Pineapple (drain off some of the juice or cook slightly longer), add some brown sugar. Try "Fruit Cocktail" or a combination such as cherry and pineapple or maybe cherry and mandarin orange.