



## Cantaloupe Crunch

Savannah · 28/09/2024



### Prep Time

1 hr

### Difficult

Medium

### Servings

9

### Description

This cantaloupe dessert is a great way to get anyone to eat cantaloupe. It's quick, easy, and delicious.

### Ingredients

- 3 cups cubed cantaloupe - ½ cup white sugar - ¼ cup lemon juice - 2 tablespoons unsalted butter
- melted - 1 tablespoon all-purpose flour - ½ teaspoon vanilla extract - ½ teaspoon ground cinnamon - ¼ teaspoon ground nutmeg - 1 (15.25 ounce) package white cake mix - ½ cup unsalted butter
- melted

### Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Mix cantaloupe
2. sugar
3. lemon juice
4. 2 tablespoons melted butter
5. flour
6. vanilla
7. cinnamon
8. and nutmeg together in a medium bowl. Pour into a 9-inch square baking dish. Spread dry cake mix evenly over cantaloupe mixture
9. then drizzle 1/2 cup melted butter over top. Bake in the preheated oven until golden brown
10. about 45 minutes.