

Apple Spice Dump Cake

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

24

Description

This cake was done on a whim trying to think of something other than the traditional dump cake to serve for Memorial Day. It turned out very good especially with some vanilla ice cream.

Ingredients

— - 1 (15.25 ounce) package spice cake mix - 2 (21-ounce) cans apple pie filling - 1 teaspoon ground cinnamon - 1 teaspoon ground nutmeg - 1 teaspoon ground allspice - 1 tablespoon white sugar - $\frac{3}{4}$ cup butter - 1 cup chopped pecans

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C.) Pour apple pie filling into a 9x13-inch rectangular baking pan. Mix cinnamon
2. nutmeg
3. allspice
4. and sugar in a small bowl; sprinkle mixture over pie filling. Pour dry cake mix over apples; dot with butter and scatter nuts on top. Bake in the preheated oven until cake is brown on top and bubbling on the sides
5. about 45 to 60 minutes. Recipe Tip Serve warm with ice cream or whipped topping.