

Best 3-Ingredient Apple Dump Cake

The **Best 3-Ingredient Apple Dump Cake** is the easiest way to bring the flavors of homemade apple pie to your table without the work. With just apples, cake mix, and butter, you'll create a dessert that's golden, gooey, and full of cozy fall flavor. This simple recipe turns pantry staples into something warm and comforting, perfect for family dinners, gatherings, or when you just want something sweet with minimal effort.

Why You'll Love This Recipe

Effortless Baking, Incredible Flavor

This dessert is made for busy days. No mixing bowls, no whisking, and no mess—just three ingredients layered in a pan and baked until bubbly and golden. The result is a cobbler-like dessert with a buttery crumble on top and a soft, caramelized apple filling underneath.

Perfect Any Time of Year

While it's especially cozy in autumn, this apple dump cake is delicious year-round. It's the perfect blend of crisp apples, buttery topping, and subtle sweetness. For another easy fruit dessert, check out this raspberry dump cake recipe, which follows the same method with a bright, tangy twist.

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- Author: [Aaron recipes](#)

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Description

A quick and easy 3-ingredient apple dump cake made with chopped apples, cake mix, and butter. Golden, buttery, and irresistibly comforting.

Ingredients

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- ☐ 6 cups chopped apples (about 6 medium)
 - ☐ 1 box yellow cake mix
 - ☐ $\frac{3}{4}$ cup butter, melted
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Instructions

1. Preheat oven to 350°F (175°C) and grease a 13×9-inch baking pan.
2. Spread chopped apples evenly across the bottom of the pan.
3. Sprinkle the dry cake mix evenly over the apples.
4. Pour melted butter evenly over the top, tilting the pan to cover as much surface as possible.
5. Bake for 45–50 minutes, or until golden brown and bubbling around the edges.
6. Cool for 30 minutes before serving.
7. Serve warm with ice cream or whipped cream.

Notes

Add cinnamon or chopped nuts for extra flavor. Use a mix of tart and sweet apples for balance. Store leftovers in the fridge for up to 4 days.

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Building the Perfect Layers

The Apple Base

Start by preheating your oven to 350°F (175°C) and greasing a 13×9-inch baking pan. Spread 6 cups of chopped apples evenly across the bottom. The apples form the juicy base that gives the dessert its pie-like flavor and texture.

The Sweet Crumb Topping

Sprinkle a box of yellow cake mix evenly over the apples. Don't stir—the “dump” method ensures the perfect separation between the fruit and the buttery crust. The cake mix will soak up the apple juices and bake into a crispy, golden topping.

Butter for the Perfect Finish

Why Melted Butter Works Best

Pour melted butter evenly across the top of the dry cake mix. The butter melts through the layers, transforming the cake mix into a delicious crust. Every bite will have a buttery crunch balanced by tender, caramelized apples.

Distribute Evenly for Golden Perfection

Tilt the pan slightly to make sure the butter covers most of the surface. This helps every bit of cake mix bake into a uniform, golden brown topping without dry patches.

Baking and Cooling

Bake to Golden Goodness

Bake for 45–50 minutes. You'll know it's ready when the edges bubble and the top turns golden brown. The smell of baked apples and butter will fill your kitchen—it's the essence of comfort baking.

Cooling for Best Texture

Let the dessert cool for at least 30 minutes before serving. The filling will thicken as it cools, creating that perfect contrast between warm apples and crisp topping.

Serving and Presentation

Simple Serving Ideas

Serve this apple dump cake warm with a scoop of vanilla ice cream or a dollop of whipped cream. The combination of hot, buttery apples and cold, creamy toppings is pure perfection.

Make It Fancy

Dust lightly with powdered sugar or drizzle with caramel sauce before serving. It adds a bakery-style touch while enhancing the apple flavor.

Tips for Success

Choose the Right Apples

Use firm, flavorful apples like Granny Smith or Honeycrisp. They hold their shape while baking and give the dessert a perfect balance of sweet and tart.

Avoid Stirring

Resist the urge to mix the layers. The beauty of this recipe is in how the butter and apple juices naturally combine with the cake mix as it bakes.

Fun Variations

Cinnamon Apple Version

Add a teaspoon of cinnamon or apple pie spice to the cake mix for a cozy fall twist. The warm spices make the dessert smell and taste even more inviting.

Nutty Apple Crunch

Sprinkle chopped walnuts or pecans over the cake mix before baking. The nuts toast in the oven, adding crunch and richness to every bite.

FAQs

Can I use canned apple pie filling instead of fresh apples?

Yes! Substitute two 21-ounce cans of apple pie filling for the chopped apples. It will make the dessert softer and sweeter.

Can I use a different cake mix flavor?

Absolutely. White, vanilla, or spice cake mix all work well and add their own unique flavor.

Can I make this ahead of time?

Yes. You can bake it a few hours before serving, then warm it in the oven at 325°F for about 10 minutes before serving.

How should I store leftovers?

Store in the refrigerator for up to four days. Reheat individual portions in the microwave or oven before serving.

Conclusion

The **Best 3-Ingredient Apple Dump Cake** proves that simple recipes can be the most delicious. With only three ingredients and minimal prep, you'll have a dessert that's buttery, golden, and full of warm apple flavor. It's the perfect ending to any meal and a recipe you'll find yourself making again and again. Whether served warm with ice cream or cold from the fridge, every bite tastes like home.