

Best Apple Dessert with Cake Mix and Pie Filling

The **Best Apple Dessert with Cake Mix and Pie Filling** is the ultimate comfort treat for any occasion. With just three simple ingredients—apple pie filling, cake mix, and butter—you can create a warm, gooey, golden dessert that tastes like homemade cobbler. It's fast, foolproof, and bursting with cozy apple spice flavor. This easy apple dump cake is perfect for busy evenings, potlucks, or when you want something sweet without spending hours in the kitchen.

Why You'll Love This Dessert

A Quick Bake with Big Flavor

Few recipes deliver this much flavor for so little effort. The apple pie filling provides sweetness and moisture, while the dry cake mix forms a buttery, crisp topping as it bakes. The melted butter binds it all together, creating layers of soft fruit and crunchy crust in every bite.

Perfect for Any Season

Although this dessert is especially comforting in the fall, it's delicious year-round. Its simple ingredients and warm aroma make it ideal for family dinners, holidays, or casual get-togethers. You can even pair it with caramel drizzle or vanilla ice cream for an extra touch of indulgence. For topping inspiration, explore [Aaron Recipes' carrot cake guide](#), which offers frosting and serving tips that work beautifully with fruit-based desserts.

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Description

A warm, gooey apple dessert made with just three ingredients—apple pie filling, spice cake mix, and butter. Quick, comforting, and absolutely delicious.

Ingredients

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Scale 1x 2x 3x

- ☐ 1 box spice cake mix
- ☐ 2 cans (20 oz each) apple pie filling
- ☐ ¾ cup butter (1 ½ sticks), thinly sliced
- ☐ Cook Mode Prevent your screen from going dark

Instructions

1. Preheat oven to 350°F (175°C) and grease a 9×13-inch baking dish.
2. Spread apple pie filling evenly across the bottom of the pan.
3. Sprinkle the dry cake mix evenly over the apple filling.
4. Place thin slices of butter evenly over the top of the cake mix.
5. Bake for 30–35 minutes, or until the top is golden brown and edges are bubbling.
6. Let cool for 10 minutes before serving.
7. Serve warm with vanilla ice cream or whipped cream.

Notes

For extra flavor, drizzle caramel sauce over the apple filling before baking or sprinkle chopped pecans on top. Store leftovers covered in the refrigerator for up to 4 days.

Did you make this recipe?

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Building the Perfect Layered Dessert

The Caramelized Apple Base

Start by preheating your oven to 350°F (175°C). Lightly grease a 9×13-inch baking dish. Spread the apple pie filling evenly along the bottom. The apple mixture will bubble up as it bakes, blending beautifully with the topping for a caramel-like finish.

The Cake Mix Crust

Sprinkle the dry spice cake mix evenly over the apples. Don't mix it in—simply spread it to cover the fruit completely. As the butter melts, it will seep into the cake mix, transforming it into a golden, crunchy layer. This no-stir method gives the dessert its signature cobbler texture.

Butter Makes Everything Better

Choosing the Right Butter

Use real butter for the richest flavor. Slice it thinly and spread evenly over the cake mix. The butter will melt down through the layers, creating crispy golden pockets and buttery flavor throughout the dessert.

Getting the Perfect Melt

Cover as much of the surface as possible with butter slices to avoid dry patches of cake mix. You'll know it's perfect when the top turns deep golden brown and the edges bubble slightly with caramelized fruit syrup.

Baking to Perfection

Timing It Just Right

Bake for 30–35 minutes. The top should be lightly crisp, and the filling should be hot and bubbling. This combination of textures is what makes this dessert so irresistible—the contrast between gooey apple filling and the crumbly, buttery topping.

Cooling and Setting

Allow the dessert to cool for about 10 minutes before serving. This lets the layers set slightly, creating the perfect consistency while keeping that warm, comforting texture.

Serving Ideas

Serve It Warm

Serve this dessert warm, straight from the oven, with a scoop of vanilla ice cream or a dollop of whipped cream. The ice cream melts over the hot apple filling, creating a creamy caramel sauce that's pure perfection.

Add a Creative Twist

Drizzle caramel or maple syrup on top for added sweetness. You can also sprinkle chopped pecans or walnuts over the butter layer before baking to add crunch and depth of flavor.

Tips for Success

Spread Evenly

For even baking, spread both the cake mix and butter slices evenly over the apple layer. This ensures a balanced crust and consistent texture throughout.

Don't Stir

Resist the urge to mix the layers! The charm of this dessert lies in the way the ingredients bake together naturally—apples on the bottom, crisp topping on top. Stirring would ruin the layered effect.

Fun Variations

Caramel Apple Delight

Add a drizzle of caramel sauce over the apple filling before baking for a rich, candy-apple-style dessert. The caramel seeps into the cake mix, creating extra sweetness and flavor.

Apple Berry Mix

Mix a handful of fresh or frozen berries into the pie filling for a tangy contrast. The combination of sweet apples and tart berries gives this dessert a fun flavor twist.

FAQs

Can I use a different cake mix flavor?

Yes. Spice cake mix gives a warm, fall flavor, but yellow or white cake mix works too. Even chocolate mix adds a decadent twist.

Can I use homemade apple pie filling?

Definitely. If you have time, homemade filling adds a fresh, less sweet taste. Just ensure it's not too liquidy to maintain the right texture.

Can I make this ahead of time?

Yes, prepare and bake the dessert a few hours in advance. Reheat in the oven for about 10 minutes before serving to refresh the crisp topping.

Can I freeze leftovers?

Yes, although it's best enjoyed fresh. Freeze cooled portions in airtight containers for up to 2 months. Reheat in the oven until warmed through.

Conclusion

The **Best Apple Dessert with Cake Mix and Pie Filling** proves that the simplest recipes are often the most delicious. With only three ingredients, it delivers warm, comforting flavors and a perfectly balanced texture—gooey fruit on the bottom and a buttery crust on top. This quick, crowd-pleasing dessert is ideal for holidays, family dinners, or spontaneous sweet cravings. Once you try it, you'll understand why it's called the best—it's simple, satisfying, and unforgettable.

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