

Homemade Apple Pie Dump Cake Recipe

The **Homemade Apple Pie Dump Cake Recipe** brings all the cozy, nostalgic flavors of traditional apple pie together in one effortless dessert. It's warm, buttery, and packed with cinnamon-spiced apples baked under a golden cake topping. This version focuses on homemade flavor with the simplicity of a dump cake, making it the perfect comfort treat for holidays, potlucks, or quick weeknight baking. Every spoonful combines soft apple filling with crisp, buttery topping for the ultimate fall-inspired dessert. If you love fruit-based dump cakes, the [Homemade Triple Berry Dump Cake](#) offers another delicious twist filled with juicy berries.

Why You'll Love This Apple Pie Dump Cake

A Homemade Twist on a Classic Favorite

This recipe keeps the heart of a traditional apple pie but eliminates the need for crusts, rolling pins, or chilling dough. Instead, it transforms apple pie filling and cake mix into a rustic, layered dessert that's just as satisfying. The result is a dessert that looks homemade, tastes from-scratch, and requires almost no effort.

Perfect for Any Occasion

Apple pie dump cake fits any season, but it especially shines in fall and winter when you want something warm and fragrant. Serve it after family dinners, bring it to gatherings, or bake it as a quick weekend indulgence. Its simplicity and versatility make it a go-to dessert all year round.

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- Author: [Aaron recipes](#)
- Total Time: [{{total_time}}](#)
- Yield: [{{yield}}](#)

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Description

Warm, buttery, and filled with cinnamon-spiced apples, this Homemade Apple Pie Dump Cake is a simple and comforting dessert perfect for any season.

Ingredients

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Scale 1x 2x 3x

- ☐ 40 ounces apple pie filling (two 20-ounce cans or homemade)
 - ☐ 1 teaspoon ground cinnamon
 - ☐ 15.25 ounces yellow cake mix
 - ☐ 1 cup unsalted butter, sliced into 1-tablespoon pieces
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F and grease a 9×13-inch baking dish.
2. Spread apple pie filling evenly and sprinkle with cinnamon.
3. Sprinkle dry cake mix evenly over the apple layer.
4. Arrange butter slices evenly across the top.
5. Bake for 45–50 minutes or until golden brown and bubbling.
6. Cool for 10 minutes before serving with ice cream or whipped cream.

Notes

Use homemade apple pie filling for richer flavor. Add caramel drizzle, nuts, or raisins for texture. Store leftovers in the fridge for up to 4 days or freeze for 2 months.

- Prep Time: {{prep_time}}
- Cook Time: {{cook_time}}
- Category: {{category}}
- Method: {{method}}
- Cuisine: {{cuisine}}

Nutrition

- **Serving Size:** {{serving_size}}

- **Calories:** {{calories}}
- **Sugar:** {{sugar}}
- **Sodium:** {{sodium}}
- **Fat:** {{fat}}
- **Saturated Fat:** {{saturated_fat}}
- **Unsaturated Fat:** {{unsaturated_fat}}
- **Trans Fat:** {{trans_fat}}
- **Carbohydrates:** {{carbohydrates}}
- **Fiber:** {{fiber}}
- **Protein:** {{protein}}
- **Cholesterol:** {{cholesterol}}

Did you make this recipe?

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

The Simple Ingredients That Create Magic

What You'll Need

You only need a few ingredients for this apple pie dump cake:

- 40 ounces apple pie filling (two 20-ounce cans or homemade)
- 1 teaspoon ground cinnamon
- 15.25 ounces yellow cake mix
- 1 cup unsalted butter, sliced into tablespoon pieces

These four ingredients create the perfect balance of flavor and texture. The apples bring sweetness, the cinnamon adds warmth, the cake mix provides structure, and the butter binds everything together into a golden, crisp topping.

Homemade Filling Option

If you prefer making your own apple filling, peel and slice six medium apples, then sauté them with ½ cup brown sugar, 1 teaspoon cinnamon, 1 tablespoon lemon juice, and 1 tablespoon cornstarch until slightly thickened. Let it cool before layering into the dish. This homemade version adds depth and a natural apple flavor that's unbeatable.

Preparing the Baking Dish

Getting Ready to Bake

Start by preheating your oven to 350°F. Lightly grease a 9×13-inch baking dish with butter or non-stick spray. Even coating prevents sticking and ensures your dessert releases easily once baked. Pour in the apple pie filling and spread it evenly with a spatula, creating a smooth base layer that reaches the corners of the dish.

Adding the Cinnamon

Sprinkle cinnamon evenly over the apple filling. This spice enhances the natural apple flavor and gives the dessert that signature apple pie aroma. For extra depth, you can mix in a pinch of nutmeg or allspice.

Building the Layers of the Dump Cake

Adding the Cake Mix

Sprinkle the dry cake mix evenly over the apple layer. There's no need to stir or mix. The dry mix will blend with the melted butter as it bakes, forming a buttery, golden crust on top. The key to even baking is ensuring full coverage of the filling.

Topping with Butter

Arrange butter slices evenly over the entire surface. As the butter melts, it seeps into the cake mix, creating pockets of rich flavor and a perfectly crisp crust. Avoid large uncovered areas, as they can leave dry spots after baking.

Baking the Apple Pie Dump Cake

The Perfect Bake

Place the dish in the oven and bake for 45–50 minutes, or until the top is golden brown and the apple filling bubbles around the edges. The butter should be fully absorbed into the cake mix, leaving a crisp, golden crust with hints of caramelization.

Cooling and Serving

Allow the cake to cool for about 10 minutes before serving. This resting time helps the layers set slightly, making it easier to serve neat portions. Serve warm for the best flavor and texture. A scoop of vanilla ice cream or a dollop of whipped cream adds a creamy contrast to the warm, spiced apples.

Expert Tips and Variations

Customizing Your Dump Cake

To make your apple pie dump cake stand out, experiment with different cake mixes. Spice cake mix intensifies the cinnamon notes, while white cake mix creates a lighter, sweeter version. Add-ins like chopped pecans, walnuts, or even shredded coconut give it extra texture.

Flavor Enhancements

For a richer dessert, drizzle caramel sauce or maple syrup over the apples before adding the cake mix. Sprinkle brown sugar or crushed graham crackers on top before baking for a bakery-style finish. Small tweaks can take this dessert from simple to spectacular.

Storage and Reheating Tips

Keeping It Fresh

If you have leftovers, cover the dish tightly with plastic wrap or transfer slices into an airtight container. Store in the refrigerator for up to four days. The cake remains flavorful and moist when reheated.

Reheating Options

To reheat, place a serving in the microwave for 30–40 seconds or rewarm the entire dish in a 325°F oven for about 10 minutes. For freezing, let the cake cool completely, wrap tightly with foil, and freeze for up to two months. Thaw overnight in the refrigerator before reheating.

Serving Ideas and Pairings

Dessert Pairings

Serve this apple pie dump cake warm with vanilla ice cream, caramel drizzle, or cinnamon whipped cream. For a seasonal touch, dust the top with powdered sugar or a sprinkle of cinnamon sugar before serving.

Beverage Pairings

This dessert pairs beautifully with coffee, spiced tea, or hot apple cider. During the holidays, serve it with eggnog or mulled wine for a cozy dessert experience.

Common Mistakes to Avoid

Don't Overbake

Overbaking can make the top too hard and dry. Once the edges bubble and the top looks golden, it's done. Remember, the filling continues to thicken slightly as it cools.

Even Butter Distribution

If butter slices aren't evenly spaced, parts of the cake mix may stay powdery. Make sure the entire surface is covered with butter so it melts uniformly.

FAQs

Can I make this dessert ahead of time?

Yes. Assemble the layers, cover, and refrigerate up to 24 hours before baking. Bake fresh when ready to serve for the best texture.

Can I use different cake mixes?

Absolutely. White, yellow, or spice cake mixes all work beautifully. Each variation changes the flavor slightly but keeps the same texture.

Can I make this recipe dairy-free?

Yes, replace the butter with vegan margarine or plant-based butter. It will still bake to a crisp, golden top.

Can I make this gluten-free?

Yes. Use a gluten-free yellow cake mix and check that your apple pie filling is gluten-free.

What if my topping stays powdery after baking?

If the topping is still powdery, drizzle 2 tablespoons of melted butter over dry areas and bake for another 5–10 minutes until golden.

Conclusion

The **Homemade Apple Pie Dump Cake Recipe** captures the cozy spirit of apple pie with none of the hassle. It combines soft, caramelized apples with buttery, golden cake topping in the easiest way possible. Whether served warm with ice cream or cold from the fridge, this dessert feels like comfort in every bite. Simple, quick, and versatile, it's a dessert that fits every occasion—from weeknight cravings to festive gatherings. Keep this recipe on hand, and you'll never be without a crowd-pleasing treat that tastes like home.

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