

Homemade Caramel Apple Cake

The **Homemade Caramel Apple Cake** is a dessert that captures everything we love about fall—warm apples, rich caramel, and a buttery golden topping. This easy recipe brings together classic flavors in a no-fuss dump cake style that anyone can make. With just four ingredients, it bakes into a sweet, gooey masterpiece that fills your kitchen with the comforting scent of apples and caramel. Whether you serve it for family gatherings or a cozy weekend treat, this cake delivers the perfect balance of simplicity and indulgence.

Why You’ll Love This Recipe

Effortless Yet Impressive

This dessert looks and tastes like something you’d find in a bakery, but it takes only minutes to prepare. There’s no need for mixing bowls or electric mixers—just layer the ingredients and bake.

The Perfect Fall Dessert

It’s ideal for autumn holidays, potlucks, or any day when you crave the flavors of caramel apples. Each bite is sweet, gooey, and bursting with comfort. For another easy, fruit-filled favorite, try this homemade blueberry cream cheese crumble dump cake.

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- Author: [Aaron recipes](#)

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Description

A cozy and easy caramel apple dump cake made with apple pie filling, caramel bits, cake mix, and butter. Gooey, golden, and full of fall flavor.

Ingredients

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Scale 1x 2x 3x

☐ 2 (20 oz) cans apple pie filling

☐ 1 (11 oz) bag caramel bits

☐ 1 (15.25 oz) box yellow cake mix

☐ $\frac{3}{4}$ cup salted butter, sliced thin

☐ Cook Mode Prevent your screen from going dark

Instructions

1. Preheat oven to 350°F (175°C) and lightly grease a 9×13-inch baking dish.
2. Spread apple pie filling evenly across the bottom of the pan.
3. Sprinkle caramel bits evenly over the apples.
4. Evenly sprinkle dry cake mix on top and smooth gently.
5. Place butter slices evenly over the cake mix to cover the surface.
6. Bake for 45–50 minutes, until golden brown and bubbly.
7. Cool for 10 minutes before serving.
8. Serve warm with ice cream or whipped cream.

Notes

Store covered in the fridge for up to 4 days. For longer storage, freeze for up to 2 months. Substitute caramel squares if caramel bits are unavailable. Add nuts or spices for variation.

Did you make this recipe?

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

The Magic Behind the Layers

The Caramel Apple Base

Start with two cans of apple pie filling, which give the cake its soft, fruity base. The sweet, cinnamon-spiced apples pair perfectly with the buttery topping. Sprinkle caramel bits over the

apples—they'll melt into gooey ribbons that infuse every bite with rich caramel flavor.

The Cake and Butter Layers

Evenly sprinkle a box of yellow cake mix over the caramel apple layer, spreading it gently with a spoon. Finally, arrange thin slices of butter over the top so that every section gets a golden, crispy finish while baking.

Baking to Gooey Perfection

Bake Until Golden

Preheat your oven to 350°F (175°C) and bake for 45–50 minutes. You'll know it's ready when the top turns a beautiful golden brown and the edges bubble with caramelized filling.

Cool Before Serving

Let the cake rest for 10 minutes after baking. This allows the layers to set slightly, giving you perfect slices with a gooey bottom and crisp top.

Serving Ideas

Classic Comfort

Serve warm with a scoop of vanilla ice cream or a dollop of whipped cream. The contrast between warm caramel apples and cold cream is simply divine.

Creative Presentation

Drizzle extra caramel sauce over each serving or sprinkle chopped pecans on top for added crunch. A light dusting of powdered sugar adds a simple but elegant touch.

Tips for Success

Spread the Butter Evenly

Make sure butter slices are evenly spaced to prevent dry patches. As the butter melts, it blends with the cake mix to form a delicious, buttery crust.

Choose Quality Caramel

If you can't find caramel bits, use caramel squares instead. Cut them into small pieces to ensure they melt evenly into the filling.

Fun Variations

Spiced Caramel Apple Cake

Add ½ teaspoon of cinnamon or a pinch of nutmeg to the cake mix before baking. This adds depth and warmth to the flavor, perfect for chilly nights.

Caramel Pecan Apple Cake

Add ½ cup of chopped pecans before baking for a crunchy, nutty texture that complements the soft caramel apple base.

FAQs

Can I use fresh apples instead of pie filling?

Yes. Slice 5–6 apples and toss them with ½ cup sugar and 1 tablespoon cornstarch before layering. The flavor will be slightly more tart but just as delicious.

Can I substitute a different cake mix?

Definitely. White or spice cake mix both work beautifully. Spice cake adds a warm, aromatic flavor that pairs perfectly with apples and caramel.

Can I make this ahead of time?

Yes. Bake it earlier in the day, let it cool, and reheat before serving. It's just as good warm the next day.

How do I store leftovers?

Cover and refrigerate for up to 4 days. Reheat in the microwave or oven before serving for the best texture.

Conclusion

The **Homemade Caramel Apple Cake** is everything you want in a fall dessert—easy, cozy, and absolutely delicious. With tender apples, buttery caramel, and a golden crust, this recipe delivers homemade flavor with almost no effort. Whether served warm from the oven or chilled the next day, it's sure to become a seasonal favorite your family will request again and again.