

# Homemade Cherry Dump Cake

The **Homemade Cherry Dump Cake** is the kind of dessert that proves simple can still be sensational. With its gooey cherry-pineapple base, buttery golden topping, and crunchy pecans, this Southern classic delivers pure comfort in every bite. It's easy to prepare, bakes up beautifully, and disappears fast—making it the perfect dessert for any occasion.

## Why You'll Love This Cherry Dump Cake

### Easy to Make, Hard to Resist

This recipe is made with just five ingredients—crushed pineapple, cherry pie filling, yellow cake mix, butter, and pecans. No mixing, no fuss, and no special tools needed. Simply layer and bake for a dessert that's bursting with fruity flavor.

### Perfect for Any Gathering

Whether it's a family dinner, a backyard barbecue, or a cozy weekend treat, this cake fits the occasion. Serve it warm with a scoop of vanilla ice cream, and you'll have a dessert everyone will ask for again. For another quick and cozy dessert, try this homemade caramel apple cake.

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### Description

A classic homemade cherry dump cake made with crushed pineapple, cherry pie filling, buttery cake mix, and pecans. Gooey, sweet, and irresistibly easy.

### Ingredients

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- ☐ 1 (16 oz) can crushed pineapple (do not drain)
  - ☐ 1 (28 oz) can cherry pie filling
  - ☐ 1 (18 oz) box yellow cake mix
  - ☐ 1 cup chopped pecans
  - ☐ 1 stick butter, sliced thin
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## Instructions

1. Preheat oven to 350°F (175°C) and grease a 9×11-inch baking pan.
2. Spread crushed pineapple evenly across the bottom of the pan.
3. Add cherry pie filling over the pineapple and spread evenly.
4. Mix chopped pecans into dry cake mix and sprinkle evenly over fruit.
5. Place butter slices evenly across the top of the cake mix.
6. Bake for 45–55 minutes or until the top is golden and bubbly.
7. Cool for 10 minutes before serving.
8. Serve warm with ice cream or whipped cream.

## Notes

Do not drain the pineapple—it adds flavor and moisture. Substitute chocolate cake mix for a decadent twist or add shredded coconut for tropical flavor. Store leftovers covered in the fridge for up to 4 days.

Did you make this recipe?

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## The Secret to Its Signature Layers

## **The Fruity Foundation**

Start by layering crushed pineapple and cherry pie filling in your baking dish. The pineapple adds brightness and moisture, while the cherries bring that classic sweet-tart punch. Together, they create a luscious base that bubbles up beautifully in the oven.

## **The Buttery Crumble Topping**

Mix chopped pecans into dry yellow cake mix, then sprinkle the mixture over the fruit. Add slices of butter across the top so that it melts evenly, transforming the cake mix into a golden, buttery crumble as it bakes.

## **Baking to Golden Perfection**

### **The Perfect Bake**

Bake at 350°F (175°C) for about 45–55 minutes. The top should be golden brown, and the edges should be bubbling with caramelized fruit filling. The butter and cake mix blend into a tender crust that's rich and flavorful.

### **Resting for Best Results**

Allow the cake to cool for about 10 minutes before serving. This short rest helps the layers set just enough while keeping the filling warm and gooey underneath.

## **Serving Suggestions**

### **Classic and Comforting**

Serve warm with a scoop of vanilla ice cream or whipped cream. The cool cream balances the sweetness and makes every bite irresistible.

### **Elegant Touches**

Drizzle a bit of caramel or chocolate sauce over the top before serving. For added texture, sprinkle extra chopped pecans or toasted coconut on top.

## **Tips for Success**

### **Butter Placement Matters**

Spread butter slices evenly over the surface of the cake mix to ensure even browning and prevent dry spots. The butter creates that perfect crisp topping everyone loves.

### **Use the Pineapple Juice**

Don't drain the crushed pineapple—the natural juice helps moisten the cake and caramelize the edges as it bakes.

# Fun Variations

## Chocolate Cherry Dump Cake

Swap yellow cake mix for chocolate cake mix for a decadent Black Forest–inspired version. Add chocolate chips for even more indulgence.

## Tropical Cherry Delight

Add a handful of shredded coconut and swap pecans for macadamia nuts. This tropical variation adds a light, exotic twist to the classic recipe.

## FAQs

### Can I use fresh cherries instead of pie filling?

Yes, but you'll need to make your own cherry mixture by simmering cherries with sugar and cornstarch until thickened.

### Can I leave out the nuts?

Definitely. The pecans add crunch but are completely optional. You can replace them with oats or coconut flakes if desired.

### Can I make this ahead of time?

Yes. Bake the cake a few hours ahead or even the day before, then reheat before serving. It's just as delicious warm or cold.

### How do I store leftovers?

Cover the pan tightly and refrigerate for up to 4 days. Reheat individual servings in the microwave before serving for best results.

## Conclusion

The **Homemade Cherry Dump Cake** is a timeless dessert that combines simplicity with rich, comforting flavor. Its layers of juicy fruit, buttery cake, and nutty crunch come together to create a dessert that feels homemade from the heart. Whether served warm at a family dinner or chilled the next day, it's the kind of sweet treat that keeps everyone coming back for seconds. One bite, and you'll understand why this classic never goes out of style.