

Homemade Chocolate Caramel Dump Cake

The **Homemade Chocolate Caramel Dump Cake** is the ultimate easy dessert for chocolate lovers who crave rich, gooey sweetness without any complicated steps. It's made with boxed chocolate cake mix, pudding mix, butter, chocolate chips, milk, and caramel candies, creating a dessert that's both indulgent and effortless. The layers melt into each other while baking, forming a fudgy, molten center and crisp edges that taste like a bakery masterpiece. Whether you're baking for guests, holidays, or a late-night craving, this dessert delivers pure comfort in every bite. If you enjoy fruity dump cakes, try the [Homemade Triple Berry Dump Cake](#) for a colorful, tart alternative that's just as easy.

Why This Dump Cake Recipe Works

A Foolproof Method for Rich Flavor

Dump cakes are known for their simplicity, and this one proves that minimal effort can still deliver maximum flavor. You don't need a mixer or multiple bowls—just layer everything directly into the pan and bake. The butter melts into the cake and pudding mix, the chocolate chips melt into ribbons of sweetness, and the caramels create chewy, molten pockets throughout the cake.

Perfect Texture Combination

What makes this cake special is its contrast of textures. The edges bake into a slightly crisp crust, while the center stays soft, rich, and gooey. The combination of chocolate pudding and caramel ensures a velvety interior that feels luxurious with every spoonful.

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

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Description

This Homemade Chocolate Caramel Dump Cake is a gooey, rich, and irresistibly easy dessert made with chocolate cake mix, pudding, butter, chocolate chips, milk, and caramel candies.

Ingredients

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Scale

- ☐ 15.25 ounces chocolate cake mix
 - ☐ 3.9 ounces instant chocolate pudding mix
 - ☐ 1 cup butter, divided ($\frac{1}{2}$ cup melted, $\frac{1}{2}$ cup sliced)
 - ☐ 1 $\frac{1}{2}$ cups milk
 - ☐ 12 ounces chocolate chips
 - ☐ 11 ounces caramel candies, unwrapped
 - ☐ 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. Pour melted butter into the dish and spread evenly.
3. Sprinkle dry cake mix and pudding mix over the butter.
4. Pour milk evenly on top and gently moisten dry spots.
5. Add chocolate chips, arrange butter slices, and scatter caramel candies evenly.
6. Bake 50–60 minutes until bubbly and golden.
7. Cool 10 minutes before serving warm with ice cream or whipped cream.

Notes

Use dark chocolate cake mix for richer flavor. Add nuts, toffee bits, or caramel drizzle for extra indulgence. Store in the fridge for up to 5 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}}

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Essential Ingredients

What You'll Need

Gather these simple ingredients before you start:

- 15.25 ounces chocolate cake mix
- 3.9 ounces instant chocolate pudding mix
- 1 cup butter, divided (½ cup melted, ½ cup sliced)
- 1 ½ cups milk
- 12 ounces chocolate chips
- 11 ounces caramel candies, unwrapped

Each ingredient plays a specific role. The pudding mix gives depth and moisture, the butter ensures a soft, gooey base with crisp top, and the caramels melt into luscious pockets of sweetness that take the dessert from good to unforgettable.

Ingredient Substitutions and Additions

You can personalize this cake easily. Use dark chocolate cake mix for a deeper flavor or milk chocolate for a sweeter version. Swap chocolate chips for peanut butter chips or white chocolate

for a fun variation. For crunch, sprinkle crushed pretzels or chopped pecans on top before baking.

Preparing the Layers

Step One: The Base

Preheat your oven to 350°F and grease a 9×13-inch baking dish with non-stick spray or butter. Pour in the melted butter and spread evenly to coat the bottom. This ensures a golden, crisp base and prevents sticking.

Step Two: Building the Layers

Sprinkle the dry cake mix evenly over the melted butter, followed by the pudding mix. Pour milk slowly over the surface and use a fork to lightly moisten dry spots without stirring too much. Sprinkle chocolate chips evenly on top, then place butter slices over any areas that look dry. Finally, scatter the caramel candies evenly across the dish. They'll melt during baking to create that signature gooey texture.

Baking and Serving

Baking to Perfection

Bake in the preheated oven for 50–60 minutes, or until the top looks bubbly and slightly firm around the edges. The center should remain soft and moist. If your oven runs hot, check around 45 minutes to avoid overbaking. The goal is a glossy, set surface with a fudge-like consistency beneath.

How to Serve

Let the cake rest for about 10 minutes before serving. This allows the caramel to thicken slightly. Scoop portions into bowls and serve warm. The chocolate and caramel blend perfectly with vanilla ice cream or whipped cream. If you love salty-sweet contrasts, sprinkle a pinch of sea salt before serving.

Tips for Perfect Results

Keep It Gooey

To maintain that gooey texture, avoid overbaking. The cake continues to set as it cools, so removing it once it's slightly soft in the center guarantees the best consistency.

Quick Fixes for Dry Spots

If the top appears powdery or dry in some areas after baking, drizzle a tablespoon or two of melted butter or milk over those spots. The residual heat will blend it into the cake seamlessly.

Flavor Upgrades and Creative Twists

Make It Your Own

Add chopped pecans, toffee bits, or mini marshmallows for added texture. Drizzle caramel sauce before baking for double caramel flavor. For a mocha variation, replace ½ cup of milk with brewed coffee to intensify the chocolate depth.

Holiday and Seasonal Versions

Transform this dessert into a holiday favorite by topping it with crushed candy canes or red and green sprinkles. For Thanksgiving or fall gatherings, drizzle warm caramel sauce and serve with cinnamon whipped cream for an elegant finish.

Storage and Reheating

Refrigerating and Freezing

Cover leftovers tightly and refrigerate for up to five days. The caramel may harden slightly in the fridge, but reheating brings it back to its soft, gooey texture. To freeze, cool completely, wrap tightly in foil, and store for up to two months. Thaw overnight in the refrigerator before reheating.

How to Reheat

Microwave individual servings for 30–40 seconds or warm the entire dish in a 325°F oven for 10–12 minutes. Avoid reheating multiple times to keep the caramel smooth and the topping crisp.

Serving Suggestions

Best Toppings

This cake is perfect on its own, but toppings make it shine. Add a scoop of ice cream, drizzle with chocolate or caramel sauce, or dust with powdered sugar. For a sophisticated touch, top with chocolate curls or crushed pretzels.

Beverage Pairings

Pair your dump cake with strong coffee, espresso, or hot cocoa for a comforting treat. For dinner parties, serve it with a small glass of port wine or an Irish coffee to complement the rich chocolate flavor.

Common Mistakes and How to Avoid Them

Overmixing the Layers

Resist the urge to stir the layers together. Dump cakes rely on the layering process for their distinct textures—mixing turns it into standard cake batter.

Uneven Butter Coverage

Make sure the butter slices cover the surface evenly. Dry spots mean less gooey texture. If in doubt, add a few extra butter slices before baking.

FAQs

Can I make this recipe dairy-free?

Yes, you can replace the butter with vegan margarine and use non-dairy milk such as oat or almond milk. The texture remains rich and gooey.

Can I use caramel sauce instead of candies?

Yes. Drizzle $\frac{1}{2}$ cup of thick caramel sauce over the top before baking for a smoother caramel layer instead of chewy pockets.

What if I only have white cake mix?

You can still make it work by adding $\frac{1}{4}$ cup cocoa powder to enhance the chocolate flavor.

Can I double this recipe for a crowd?

Yes, simply use a larger baking pan and extend baking time by about 10–15 minutes. Rotate halfway through to ensure even baking.

Can I make it ahead of time?

Yes, assemble up to a day before baking and refrigerate. Bake fresh before serving for the best results.

Conclusion

The **Homemade Chocolate Caramel Dump Cake** is proof that simple ingredients can create extraordinary desserts. It's rich, moist, and irresistibly gooey, with layers of chocolate cake, pudding, and melted caramel blending into pure comfort. Whether you're hosting friends or satisfying your own sweet craving, this cake delivers indulgence without the fuss. Serve it warm with ice cream or straight from the dish for a treat that feels homemade every time. With minimal prep and maximum flavor, it's destined to become one of your go-to desserts year-round.