

Pecan Dump Cake with Crunchy Topping and Warm Love

Pecan dump cake is one of those desserts that feels both nostalgic and fresh. Simple to make, loaded with caramel flavor, and perfect for sharing. Growing up, the best desserts were the ones that brought the family together in my abuela's kitchen where recipes didn't have to be complicated to be memorable.

This pecan dump cake offers maximum comfort with minimal effort. It's the kind of treat I love baking for pop-ups or cozy nights at home. On my blog, I'm always chasing recipes that turn ordinary moments into celebrations. This pecan dump cake is sure to become a staple at your table.

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Pecan Dump Cake – The Joy of Effortless Baking

Why Pecan Dump Cake Is a Southern Classic

Pecan dump cake is not just another easy dessert. It embodies southern comfort, tradition, and everything sweet. With just a handful of pantry staples and almost no prep time, pecan dump cake delivers incredible results. The beauty lies in its simplicity. You layer dark brown sugar, corn syrup,

and a generous amount of pecans before sprinkling on the cake mix.

Pour melted butter over it, top with hot water, and let the oven do the rest. The scent of baking pecan dump cake always brings back memories of big family dinners, autumn nights, and kitchens full of laughter.

It is no surprise this recipe has become a staple for those wanting maximum flavor without fuss. Each bite reveals a gooey, caramelized pecan filling beneath a golden, tender cake topping. It is the ultimate make-ahead dessert because it tastes even better as it cools and sets. If you love effortless bakes that still bring the wow factor, try my [Limoncello Tiramisu Recipe](#), another favorite from my dessert recipes.

What Makes a Pecan Dump Cake So Special

The secret to pecan dump cake's popularity is how it combines textures, Crunchy toasted pecans, a buttery almost toffee-like bottom, and a soft cake layer on top. It is a perfect blend of rustic and indulgent. Whether served warm with a scoop of ice cream or chilled for a snack, pecan dump cake is guaranteed to become a repeat request at every gathering.

Every time I pull a tray out of the oven, the golden topping gives way to bubbling caramelized edges and the unmistakable aroma of brown sugar and roasted pecans.

The best part is it does not need to be perfect, Just a little patience and a big appetite for flavor. This is the kind of dessert that disappears quickly. Every crumb tells a story. It is a recipe that kids and adults both go back for. Honestly, I have yet to find anyone who does not sneak a second helping.

Pecan Dump Cake topped with vanilla ice cream and caramel sauce

Pecan Dump Cake: Fast, Gooey, Irresistible Dessert

No reviews

- Author: [Aaron recipes](#)
- Total Time: [50 minutes](#)
- Yield: [12 servings 1x](#)
- Diet: [Vegetarian](#)

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Description

Pecan dump cake is a gooey, buttery dessert that tastes just like pecan pie—without the fuss. With layers of brown sugar, pecans, cake mix, and caramel, it's ready in under an hour and always a crowd-pleaser.

Ingredients

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Scale

- ☐ 2¾ cups dark brown sugar, packed (divided into 2 cups and ¾ cup)
 - ☐ 1 cup dark corn syrup
 - ☐ 1¼ cup salted butter, melted and cooled (divided into ½ cup and ¾ cup)
 - ☐ 3 large eggs, room temperature
 - ☐ 2 teaspoons pure vanilla extract
 - ☐ 4 cups pecan halves (divided into 3 cups and 1 cup)
 - ☐ 15.25 ounces white cake mix (Duncan Hines Classic White)
 - ☐ 1 cup hot water
 - ☐ Caramel topping, optional
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat the oven to 350°F. Spray a 9×13 baking dish with nonstick spray.
2. Add 2 cups brown sugar, corn syrup, ½ cup melted butter, eggs, and vanilla to a bowl. Whisk to combine.
3. Stir in 3 cups of pecan halves. Evenly spread mixture in prepared baking dish.
4. Sprinkle dry cake mix over pecan filling.
5. Drizzle remaining ¾ cup melted butter over the cake mix.
6. Sprinkle remaining ¾ cup brown sugar on top.
7. Pour hot water evenly over everything. Do not mix; gently tilt pan if needed to distribute.
8. Top with remaining 1 cup pecan halves.
9. Bake 35–40 minutes or until golden brown and mostly set (center will be a little jiggly).
10. Cool completely before serving. Add caramel topping if desired.

Notes

Be careful when moving the cake to the oven—hot water on top can spill.

If the cake is jiggly at 40 minutes, it will firm up as it cools.

Serve warm or cold; leftovers keep well in the fridge for several days.

Great with a scoop of vanilla ice cream or whipped cream.

- Prep Time: 10 minutes
- Cook Time: 40 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American, Southern

Nutrition

- **Serving Size:** 3/4 cup
- **Calories:** 480
- **Sugar:** 46g
- **Sodium:** 250mg
- **Fat:** 31g
- **Saturated Fat:** 13g
- **Unsaturated Fat:** 15g
- **Trans Fat:** 0.4g
- **Carbohydrates:** 52g
- **Fiber:** 2g
- **Protein:** 4g
- **Cholesterol:** 70mg

Did you make this recipe?

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

Crafting the Ultimate Pecan Pie Dump Cake Recipe

Easy Steps to Make a Pecan Pie Dump Cake Recipe

A truly good pecan pie dump cake recipe should be easy, forgiving, and generous with flavor. Start by combining dark brown sugar, rich corn syrup, melted butter, eggs, and vanilla until everything is glossy and smooth. Stir in plenty of pecans so every bite brings crunch and richness. Layer this mixture in your prepared baking dish, then move on to the magic. Sprinkle dry cake mix evenly over the top.

That cake mix creates the soft golden layer that makes every dump cake irresistible. Drizzle melted butter over the dry cake mix, then top with a final scatter of brown sugar for caramelized edges and extra depth. A cup of hot water poured over the whole thing brings the layers together as it bakes. There is no need to mix or fuss. The oven works the real magic for you.

Ingredients for Pecan Dump Cake including pecans, eggs, flour, cocoa, and brown sugar

Why a Pecan Pie Dump Cake Recipe Is a Must Try Dessert

The reason people keep coming back to a pecan pie dump cake recipe is simple. The results feel like hours of baking with a fraction of the effort. As the cake bakes the edges bubble and caramelize and the top gets golden and just a bit crisp almost like the crackly finish on a great pecan pie.

What sets this apart from traditional pie is the dreamy pudding soft base that forms beneath the cake mix creating a scoopable dessert perfect with a spoon or spatula. Every serving is a blend of gooey toasty and tender perfect for any time you want to bring people together. If you are a fan of effortless but impressive bakes do not miss my [Strawberry Tiramisu Recipe](#) for another twist on a classic crowd pleaser.

Mastering the Pecan Dump Cake Recipe-Tips and Customization

How to Get the Best Pecan Dump Cake Recipe Every Time

For the best pecan dump cake recipe a few simple tips go a long way. Always use room temperature eggs and cooled melted butter for a smooth filling that sets up just right. Grease your baking dish well there is nothing worse than struggling to serve that first perfect scoop. Sprinkle your cake mix evenly across the pecan layer making sure no big lumps remain.

The melted butter and hot water should be poured with care over the top and then hands off. Do not stir do not press. This technique gives the dump cake its signature texture and layered look. Keep an eye on the oven in the last ten minutes every oven is different and you are looking for golden brown on top with just a slight jiggle in the center.

Simple Ways to Make Your Pecan Dump Cake Recipe Your Own

What makes the pecan dump cake recipe a staple in my kitchen is how easy it is to make it your own. Add cinnamon or nutmeg to the filling for extra warmth, or try swapping the white cake mix for yellow or spice cake to give it a fresh twist.

Love even more crunch? Top with extra pecans before baking. Feeling decadent? A drizzle of caramel or a sprinkle of sea salt enhances the rich, nutty flavors perfectly. If you enjoy recipes that let you experiment and still deliver delicious results take a look at my [Tiramisu Brownies](#) another sweet treat that is as forgiving as it is crowd pleasing. With pecan dump cake you can try something new every time and it will always be a hit.

The True Comfort of Southern Living Pecan Pie Dump Cake Recipe

Why Southern Living Pecan Pie Dump Cake Recipe Feels Like Home

There is something about the southern living pecan pie dump cake recipe that brings back the feeling of family and comfort no matter where you are baking. This recipe is exactly the kind of dessert I make on a lazy Sunday when the kitchen is full of good smells and you want something a little nostalgic.

Mixing pecans, eggs, and syrup for Pecan Dump Cake batter in a bowl

With its simple assembly and deeply caramelized flavors it reminds me of the sweets my abuela would have made if she had a box of cake mix and a bag of pecans handy. The process is so approachable no need for fancy tools or complicated steps just layers of brown sugar corn syrup butter and plenty of pecans.

This recipe stands out for how quickly you can pull it together and how it fills your home with the scent of toasted nuts and vanilla. If you love old school comfort try my [Chocolate Brownie Tiramisu](#) for a different kind of decadence.

How Southern Living Pecan Pie Dump Cake Recipe Brings People Together

Desserts like the southern living pecan pie dump cake recipe are made to be shared. You scoop big generous portions straight from the pan and everyone gets a bite with that gooey nutty filling and soft cake topping. It is messy in the best way no need for perfection.

The beauty is in how quickly it disappears whether you serve it warm for a holiday crowd or cold for a weeknight treat. There is always someone asking for seconds and a few spoons fighting for the caramelized corners. That is the sign of a real classic one that does not need a fancy presentation just a table full of friends and a little extra love in every bite.

Easy Pecan Pie Dump Cake Recipe Make Ahead Magic

Effortless Preparation for Busy Days

When life gets busy an easy pecan pie dump cake recipe is the answer to every dessert dilemma. I love recipes that let you get a head start and this one is perfect for making ahead. You can mix up the pecan base the night before have your cake mix and butter ready to go and assemble it in minutes the next day. If you have guests coming or just want something sweet for the week this dump cake lets you bake without stress.

The cake holds its shape well for transport while staying soft and indulgent for days after baking. It is the kind of dessert that works for both celebrations and those quiet evenings when you need a little extra comfort. And if you are searching for another make ahead treat my [Matcha Tiramisu](#) is a fresh unexpected spin on a classic.

Why Easy Pecan Pie Dump Cake Recipe Is a Keeper

What I love most about an easy pecan pie dump cake recipe is its versatility and forgiving nature. It tastes great whether you serve it warm with ice cream at room temperature or even cold from the fridge. The layers stay rich and gooey never dry or boring. You can switch up the nuts add a swirl of caramel or even throw in chocolate chips if you are feeling adventurous.

This recipe is not just a shortcut it is proof that you do not need a long ingredient list or hours in the kitchen to make something special. For busy bakers home cooks or anyone who just wants a guaranteed hit this easy dump cake delivers every time no questions asked.

Bringing Tradition and Modern Comfort Together With Pecan Dump Cake Recipe

How Pecan Dump Cake Recipe Honors Old School Flavor

A pecan dump cake recipe is the ultimate way to honor tradition while embracing modern comfort. The magic lies in how it captures all the flavor of homemade pie pecans brown sugar and vanilla without the work of making crust or filling from scratch. Growing up, I watched my family get creative and improvise in the kitchen.

Freshly baked Pecan Dump Cake in a glass baking dish

Now a pecan dump cake lets me do the same with even bigger rewards. You layer sprinkle pour and bake simple steps that bring you closer to bold nostalgic flavors. It is a recipe that welcomes everyone from first time bakers to seasoned pros and always turns out perfectly.

For another family favorite with a fresh twist my [Tiramisu Recipe Lemon](#) brings that same spirit of comfort and ease.

Sharing the Joy of Pecan Dump Cake Recipe

Every time I share my pecan dump cake recipe it is about more than just dessert. This is a dish you can make with your kids your partner or anyone who wants to join the fun. Teaching someone how to assemble a pecan dump cake means passing along tradition and creativity.

There is pride in seeing those layers come together and joy in scooping out the first piece knowing every bite will be rich gooey and packed with pecan flavor. I love recipes that bring people together and a pecan dump cake never fails to spark conversation and create memories just like we did in my abuela's kitchen.

Pecan Pie Dump Cake – The Star of Every Occasion

Pecan Pie Dump Cake for Celebrations and Everyday Indulgence

Pecan pie dump cake is the kind of dessert that transforms any event big or small into a celebration. The beauty of pecan pie dump cake is its versatility you can serve it at holiday gatherings Sunday suppers or just because you want a little something extra after dinner. The gooey caramel rich base of pecan pie dump cake combined with the golden cake topping makes it irresistible to guests.

It is simple to double for a party or keep small for a cozy night in. No matter the occasion pecan pie dump cake always gets the spotlight and plenty of recipe requests. When you want another dessert that feels special and is surprisingly easy my [Dubai Chocolate Tiramisu Recipe](#) delivers every time.

Why Pecan Pie Dump Cake Stands Out

What sets pecan pie dump cake apart is how each bite is packed with deep flavor and comforting texture. It is not just about the nuts it is the way the brown sugar and cake mix come together to form a toffee like layer under a golden crust.

I encourage you to make pecan pie dump cake your own. Swap in extra spices drizzle caramel or add a pinch of sea salt. Families fight over the crispy corners and gooey center of a pecan pie dump cake and friends always come back for seconds. This is the kind of dessert that becomes a family tradition a recipe you will hand down and a highlight of your table for years to come.

Conclusion Why Pecan Dump Cake Is a Must Bake Dessert

Pecan dump cake is my answer to dessert cravings when I want big flavor with minimal effort. There is something about the way pecan dump cake comes together rich brown sugar golden cake mix and buttery toasted pecans that reminds me of home.

Serving of Pecan Dump Cake with ice cream and caramel on a plate

I love making pecan dump cake for pop ups and family dinners and it is a recipe that never fails to get people excited. Pecan dump cake is so easy you do not have to wait for a holiday or special occasion. Even on a weeknight you can bake a pecan pie dump cake and turn any meal into a celebration. Whether you enjoy it warm and gooey or cold and firm from the fridge pecan dump cake will always have a spot at my table.

If you love creative easy desserts check out my [Tiramisu Crepe Cake](#) another favorite that is just as impressive and simple to make. Pecan dump cake is a new classic try it once and you will bake it forever.

For more recipes, Please follow me on [Pinterest](#).

FAQ About Pecan Dump Cake

How do you describe dump cake?

Pecan dump cake is the ultimate easy dessert. No complicated steps, no special equipment, just classic flavors and a fast process. Think of a buttery cake layer baked over gooey caramelized brown sugar and toasted pecans. Making pecan dump cake means simply layering your ingredients in a pan and letting the oven do the work. The result is a soft golden topping over a rich pecan filled base. Pecan dump cake is the best way to get classic homemade dessert flavor with very little effort.

What is the history of dump cake?

The history of pecan dump cake and pecan pie dump cake goes back to American kitchens looking for fast delicious desserts. Dump cake became popular in the nineteen fifties with bakers loving how cake mix could be transformed into something special. Over time pecan dump cake evolved as a southern favorite blending pecan pie flavor with the simplicity of dump cake. Now pecan dump cake recipes are a staple at potlucks and holiday tables thanks to their rich buttery taste and easy

preparation.

What is the most delicious cake in the world?

For many pecan dump cake or pecan pie dump cake is the most delicious cake of all. The combination of sweet brown sugar crunchy pecans and buttery cake topping makes pecan dump cake unforgettable. Unlike complicated cakes pecan pie dump cake is always easy always delicious and perfect for every occasion. Pecan dump cake stands out as a comfort dessert you will want to bake again and again and it is a recipe everyone asks for after the first bite.

Is there another name for dump cake?

Pecan dump cake goes by many names. Some call it one pan cake or lazy cake but the classic method remains the same. Whether you know it as pecan pie dump cake southern dump cake or just pecan dump cake the process is always about layering and baking. Some folks even call it magic cake because the simple ingredients come together in such a delicious way. No matter what you call it pecan dump cake is always a hit at dessert time.

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