

Quick Peach Cobbler Dump Cake

The **Quick Peach Cobbler Dump Cake** is the perfect dessert when you want something warm, fruity, and sweet without spending hours in the kitchen. This recipe uses canned peaches, cake mix, and butter to create a golden, bubbly cobbler that tastes homemade and looks beautiful on any table. It is the kind of dessert that feels both comforting and special, yet takes only minutes to prepare. If you enjoy easy desserts with bold fruit flavors, try the [Homemade Triple Berry Dump Cake](#) for a colorful twist that bakes just as quickly.

Why You Will Love This Peach Dump Cake

Quick and Convenient

This recipe takes only five minutes to prepare. You simply layer the ingredients in a baking dish and let the oven handle the rest. The syrup from the canned peaches blends with the cake mix and butter to create a tender, flavorful filling with a crisp golden top. It is the easiest way to make a cobbler that tastes like you spent all day baking.

Perfect for Any Gathering

Whether you are hosting a family dinner, bringing dessert to a potluck, or satisfying a sweet craving on a busy weeknight, this dump cake delivers every time. It smells amazing while baking, tastes incredible served warm, and pairs beautifully with ice cream or whipped cream.

Quick Peach Cobbler Dump Cake

Quick Peach Cobbler Dump Cake

No reviews

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

[Print Recipe](#)
[Pin Recipe](#)

Description

This Quick Peach Cobbler Dump Cake is a simple and comforting dessert made with canned peaches, vanilla cake mix, and butter. It bakes into a golden, bubbly cobbler that everyone will love.

Ingredients

Copy to clipboard

- ☐ Two cans sliced peaches, fourteen and a half ounces each
 - ☐ Half teaspoon cinnamon
 - ☐ One box vanilla cake mix, fifteen and a quarter ounces
 - ☐ Half cup salted butter, sliced thin
 - ☐ Cook Mode Prevent your screen from going dark
-

Instructions

1. Preheat oven to three hundred fifty degrees Fahrenheit and grease a nine by thirteen inch baking dish.
2. Pour canned peaches with syrup into the dish and sprinkle cinnamon on top.
3. Spread the dry cake mix evenly across the peaches and smooth out lumps.
4. Place butter slices evenly on top of the cake mix.
5. Bake forty to forty five minutes until golden brown and bubbling.
6. Let cool ten minutes before serving warm with ice cream or whipped cream.

Notes

Do not drain the peaches. Add nuts or brown sugar for variation. Store leftovers covered in the refrigerator for up to four days.

- 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!

Essential Ingredients

The Core Ingredients

You only need four simple ingredients:

- Two cans of sliced peaches, fourteen and a half ounces each
- Half a teaspoon of cinnamon
- One box of vanilla cake mix, fifteen and a quarter ounces
- Half a cup of salted butter

These four items create the perfect balance of flavor and texture. The peaches bring sweetness and moisture, the cinnamon adds warmth, the cake mix provides structure, and the butter creates that golden, crisp topping everyone loves.

Ingredient Variations and Additions

If you want a little extra flavor, add brown sugar or nutmeg with the cinnamon. For crunch, sprinkle chopped pecans or walnuts on top before baking. You can also use fresh peaches. Peel and slice four to five cups, mix them with half a cup of sugar, and let them sit for ten minutes to release their juices before layering.

How to Make Quick Peach Cobbler Dump Cake

Preparing the Pan and Fruit

Preheat your oven to three hundred fifty degrees Fahrenheit. Lightly grease a nine by thirteen inch baking dish with butter or non stick spray. Pour the canned peaches with their syrup into the dish. Spread them evenly across the bottom and sprinkle cinnamon on top. The syrup helps the cake mix absorb moisture while baking and ensures the filling stays soft and flavorful.

Adding the Cake Mix and Butter

Sprinkle the dry cake mix evenly over the peaches. Use a fork or spatula to smooth out any lumps. Slice the butter into thin pads and place them evenly on top of the cake mix. The butter will melt and combine with the cake mix to form a perfectly crisp, buttery crust. Make sure every area is covered to prevent dry spots.

Baking and Serving

Baking Time and Texture

Bake the cobbler for forty to forty five minutes, or until the top is golden brown and the edges bubble slightly. The peaches will caramelize lightly while the butter melts into the cake mix to create a rich crust. The finished dessert should have a combination of crisp topping and soft, juicy filling.

Cooling and Serving Suggestions

Remove the dish from the oven and let it cool for ten minutes. This short rest allows the filling to thicken slightly, making it easier to scoop. Serve warm with a scoop of vanilla ice cream or whipped cream for the perfect balance of hot and cool. You can also drizzle caramel or honey over the top for extra sweetness.

Tips for the Best Results

Do Not Drain the Peaches

Keep the syrup in the canned peaches. It adds sweetness, moisture, and helps the layers bake evenly. If you want a less sweet result, choose peaches packed in juice instead of heavy syrup.

Slice the Butter Thinly

Thin butter slices melt more evenly, preventing any dry areas on top. If your cake mix looks dry after baking, drizzle a tablespoon of melted butter or milk over it while the dessert is still hot.

Flavor Variations

Add a Nutty Crunch

Add chopped pecans, almonds, or walnuts over the butter before baking. The nuts toast slightly in the oven, creating a rich, crunchy topping that pairs beautifully with the soft peaches.

Create a Fresh Fruit Twist

You can easily change this recipe using other fruits. Replace the peaches with apples, cherries, or mixed berries. The [Homemade Triple Berry Dump Cake](#) is a wonderful example, offering a tart and colorful variation that everyone will enjoy.

Storage and Reheating

Storing Leftovers

Cover leftover cobbler tightly with plastic wrap or foil. Store in the refrigerator for up to four days. The flavor deepens as it sits, making the next serving even better.

Reheating the Cobbler

Warm individual portions in the microwave for about thirty seconds or reheat the whole pan in the oven at three hundred twenty five degrees Fahrenheit for ten minutes. You can also eat it cold, straight from the refrigerator, for a quick treat.

Serving and Pairing Ideas

Perfect Toppings

A scoop of vanilla or butter pecan ice cream is the classic pairing for this cobbler. You can also add whipped cream or a light drizzle of caramel for more flavor. For a rustic touch, sprinkle cinnamon sugar or toasted coconut over the top before serving.

Beverage Pairings

Enjoy this dessert with sweet tea, coffee, or a glass of cold milk. During cooler months, pair it with hot cider or spiced tea for the ultimate comfort dessert.

Common Mistakes to Avoid

Overbaking

Overbaking can make the topping too dry and the fruit too thick. Check the cobbler around forty minutes. It should look golden and slightly bubbly around the edges.

Using Too Little Butter

Butter is what gives this dessert its crisp, caramelized topping. Make sure to cover the cake mix well so it bakes evenly. Too little butter can leave powdery spots on top.

FAQs

Can I make this gluten free?

Yes, use a gluten free cake mix and confirm that your canned peaches are gluten free.

Can I prepare this ahead of time?

Yes, you can assemble the layers in the pan, cover it, and refrigerate until ready to bake. Bake it fresh for the best texture and flavor.

Can I double the recipe?

Yes, double the ingredients and use a larger baking dish or two separate pans. Add a few extra minutes to the baking time if needed.

Can I use fresh peaches?

Yes, peel and slice four or five cups of fresh peaches and mix with half a cup of sugar before layering them in the dish.

Why is the top still powdery after baking?

This happens if the butter did not cover all areas. Drizzle melted butter over the dry spots and bake for an additional five minutes.

Conclusion

The **Quick Peach Cobbler Dump Cake** delivers the classic taste of homemade cobbler with almost no effort. With juicy peaches, buttery cake topping, and a warm cinnamon aroma, this dessert is comfort in a dish. It is quick, easy, and guaranteed to impress anyone who tries it. Serve it warm with ice cream, enjoy it cold from the refrigerator, or make it ahead for gatherings. However you serve it, this cobbler will always be a crowd favorite.

Generated by Aaron Recipes