

# Lazy Lady's Cherry Dump Cake Recipe

– I am super excited about this dessert. You see, I have to go to a potluck supper on Sunday and I haven't the foggiest idea what to make. I don't have time to toss together a casserole or side dish so dessert it is. However, which dessert recipe won't take up too much of my morning? That's where this Lazy Lady's Cherry Dump Cake falls into place. Dump cakes are the easiest desserts to make in the entire world. As the name suggests, you literally just dump the ingredients into your baking dish and away you go. I've made cherry, blueberry, and pineapple dump cakes before with mega success.

– I love the texture of cherry dump cake. The cake mix gets crumbly and buttery. It really does taste very good. The pie filling bubbles up all hot and comforting. Yum! I'm wanting to make that cherry dump cake right now! I've known people to make dump cakes using just cans of fruit before, too. I guess if you want a lighter option you could do this but, I mean, it's cake! Why not go all out, you know? Anyway, this recipe is super easy to follow. Enjoy!

**For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

## Ingredients

- 1 box Duncan Hines yellow cake mix
- 1 stick Kerrygold butter at room temperature
- 2 cans Comstock prepared cherry pie filling
- 1/2 cup sliced almonds
- 1/2 teaspoon McCormick cinnamon

## **Instructions**

Preheat oven to 350 degrees F and lightly spray a 9 x 13-inch bake pan.

Use an electric mixer or food processor to blend the dry cake mix with the butter until it is crumbly. Remove 1 cup of this mixture and set aside. Place the remainder into the bake dish and use your fingers to spread and lightly press it into the bottom of the pan. Bake for 15 minutes until it is lightly browned.

Remove the pan from the oven and spread the pie filling over the crust.

Combine the remaining cup of dry mixture with the almonds and cinnamon, tossing to mix well. Spoon this evenly on top of the pie filling and continue to bake for 40 minutes until it is bubbly and the top is lightly browned.

Serve while warm; top with ice cream if desired

Source : [allrecipes.com](http://allrecipes.com)