

## Peach Cobbler Dump Cake



A super-simple sweet comfort food, made with 3 ingredients! No mixer, no eggs! Just layer fruit, cake mix and butter right in the baking dish, and a delicious dessert bakes up that's somewhere between a cobbler and a fruit crisp. Keep it good and simple, or try a variation to twist up the fun.

**Serves 12**

**Prep time 5 min.**

**Cook time 55 min.**

### Ingredients

3 cans (15.25oz. each) [Del Monte® Sliced Peaches in Heavy Syrup](#)

1 pkg. yellow cake mix

½ cup butter, melted

### Directions

1. Preheat oven to 350°F.

2. In a 13x9-inch or other shallow 3-qt. baking dish, dump 2 cans of peaches and syrup. Drain the third can and add only the peaches to the baking dish.
3. Top peaches with dry cake mix; spread it out evenly across the entire surface of peaches.
4. Drizzle cake mix with butter.
5. Bake 55 minutes to 1 hour or until top is deep golden brown and fruit is bubbly. Dust with powdered sugar or top with whipped cream or vanilla ice cream before serving, if desired.

VARIATIONS: Prepare as recipe directs, except:

- For PRALINE PECAN PEACH COBBLER DUMP CAKE, in a small bowl, combine  $\frac{1}{4}$  cup melted butter,  $\frac{1}{2}$  cup packed brown sugar and  $1\frac{1}{2}$  cups chopped pecans; sprinkle over butter before baking.
- For RASPBERRY CREAM PEACH COBBLER DUMP CAKE, top with fresh raspberries and whipped cream before serving.
- For SALTED CARAMEL PEACH COBBLER DUMP CAKE, top each portion with a drizzle of hot caramel sauce and a small pinch of coarse sea salt before serving.
- For TOASTED ALMOND PEACH COBBLER DUMP CAKE, sprinkle  $\frac{1}{2}$  cup sliced almonds evenly over butter before baking.
- For BOURBON PEACH COBBLER DUMP CAKE, stir 2 Tbsp. bourbon into peaches before topping with cake mix.