

Dutch Oven Dump Cake

Ingredients

- 1 can of cherry pie filling (or you can choose any flavor of canned pie filling like blueberry, blackberry, apple, etc.)
- 1 box of yellow cake mix
- 12 oz. lemon lime soda
- 1 stick of butter, cubed



Directions

1. Use a charcoal chimney to prep coals (approx. 20-25) for the Dutch oven.
2. Line the Dutch oven. You can use foil or parchment liners.
3. Dump the pie filling on the bottom of the Dutch oven.
4. Spread cake mix evenly over the pie filling, breaking up any clumps.
5. Pour the lemon lime soda over the mixture.
6. Place the cubed butter evenly over the top of the mixture.
7. Place lid on the Dutch oven.
8. Place 8 coals under the oven and 12 on the lid.
9. Bake for 20-25 minutes depending on how hot your coals are.
10. Test for doneness (checking to see if the cake mix is still gooey).