Angel Food Dump Cake

written by The Recipe Exchange | September 26, 2015

Ingredients

1 box angel food cake mix
21 oz,can fruit pie filling
cinnamon & sugar, nuts (optional)

Directions

Preheat oven to 350°. Grease and flour a 9 x 13″ cake pan.
The cake mix should be the type that you just add water to – but don't add the water. The fruit pie filling can be any flavor you like.

Stir together the cake mix and pie filling until all is totally combined. It will look really dry at first, but gets moister the more you stir. Do not add any water or liquid. Scrape the bottom and sides of bowl often to be sure you mix everything. I mixed mine by hand. If you use an electric mixer, it will cut up the fruit some, but that won't matter.

Pour and spread in prepared pan. You can sprinkle the top of the cake with a cinnamon & sugar mixture, or nuts if you like. Bake 22-27 minutes, until top springs back when lightly touched.

Cool in pan 20 minutes before cutting. Serve with topping of your choice, such as ice cream, whipped cream, or more fruit topping. Or serve plain for a great coffee cake.

It may also be served warm right from the oven, but will not cut into neat squares if so. But who cares, the flavor is awesome!