

4 Ingredient Apple Caramel Dump Cake

From Barbara Neumann

Prep Time: 10 mins; Cook Time: 50 mins; Servings: 12

Ingredients:

- 2 (21 ounce) cans apple pie filling
 - ½ cup caramel sauce (the kind used for ice cream topping)
 - 1 (15.25 ounce) package yellow cake mix (spice cake mix would be good also)
 - 1 cup salted butter, melted
1. Preheat the oven to 350 degrees F. Lightly grease a 9x13-inch baking pan with cooking spray.
 2. Spread apple pie filling in an even layer on the bottom of the pan. Mix caramel sauce with the apples. Sprinkle cake mix evenly over apples and caramel. Drizzle melted butter evenly over cake mix.
 3. Bake in the preheated oven until cake is golden brown and the filling is bubbling through to the top, 50 to 55 minutes. Let cool at least 15 minutes. Serve warm or at room temperature.
 4. Optional: top with whipped cream when serving