

Cherry Dump Cake

Prep Time: 10 minutes

Cook Time: 1 hour, 20 minutes

Total Time: 1 hour, 30 minutes

Serves: 10

Ingredients:

3 ¾ pounds (60 ounces) frozen dark, sweet, pitted cherries

½ - 1 cup sugar, depending on how sweet you desire your filling

Zest from 1 lemon

2 teaspoons vanilla extract

¼ cup water

1 – 20 ounce can crushed pineapple in its own juice

1 – 15.25 ounce box Yellow Cake Mix (I prefer Duncan Hines brand) (not “Butter” cake mix)

1 ½ sticks unsalted butter, melted

1 ½ cups chopped macadamia nuts, lightly toasted, see Notes

Instructions:

1. Preheat oven to 350 degrees. Grease a 9x13” dish.
2. In a medium skillet over medium heat, add the frozen cherries, lemon zest, vanilla, sugar, and water. Bring the cherries to a gentle boil then turn heat to low and allow to thaw, simmer, and cook down a little further, approximately 20 minutes.
3. In your 9x13” pan, dump the contents of the crushed pineapple in the bottom of the pan. Spread evenly.
4. Evenly spread the warm cherry mixture over the pineapple.
5. Evenly sprinkle the entire bag of cake mix over the cherries.
6. Pour the melted butter as evenly as possible over the cake mix.
7. Sprinkle the nuts over top.
8. Bake, uncovered, in the oven for 1 hour. Sides should be bubbling and the top lightly browned.
9. Remove from the oven and serve warm in bowls with vanilla ice cream.
10. Refrigerate any leftovers.