BLACK FOREST DUMP CAKE RECIPE

https://scoutermom.com/548/black-forest-dump-cake-recipe/

Equipment

- Charcoal
- Dutch oven
- A spoon for serving

Ingredients

- 2 cans cherry pie filling
- 1 box chocolate cake mix
- 1 stick butter
- Ice cream or whipped topping (optional)

Instructions

- 1. Prepare your charcoal.
- 2. Spread the pie filling in the bottom of the Dutch oven. Sprinkle the cake mix over it. Thinly slice the butter and arrange over the top of the cake mix.
- 3. Put about 12 hot coals under the Dutch oven and 16 on top. Let cook until hot and bubbly, about 40 minutes.
- 4. Cool slightly and serve with ice cream or whipped topping.

Makes about 8 servings.