

## Cherry Cobbler Dump Cake

**Prep:**

5 mins

**Total:**

25 mins

**Makes:**

10 servings

**Utensil:**

12" Electric Oil Core Skillet

**Rate** ★★★★★

**Recipe:****Contributed By:**

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**Recipe Description:**

Perfect for a quick and easy dessert that you can take with you to any party or gathering. Simply add all your ingredients to your Saladmaster Electric Oil Core Skillet and in less than 30 mins, you'll have a delicious cherry cobbler cake that everyone will love. Top with your favorite flavor of ice cream and you're all set!

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42 oz  
cherry pie filling ( 2-21 oz cans)  
1 box

yellow cake mix  
1 tsp  
almond extract  
½ cup  
melted butter  
coconut spray (optional)

**Directions:**

1. Add the pie filling and almond extract to a bowl and combine.
2. Spray the skillet with coconut oil and add the cherry filling to the skillet.
3. Evenly sprinkle the cake mix over the cherry filling and then drizzle the melted butter over the cake mix and cover.
4. Set the temperature to 350°F/175°C. When Vapo-Valve™ begins to click, turn temperature down to 200°F/95°C and cook for an additional 20 mins.
5. Once it has fully cooked through, turn off skillet and let sit for about 5-10 minutes.
6. Serve alongside your favorite ice cream and enjoy!

Nutritional Information per

▼ Serving

**Calories:** 221  
**Total Fat:** 7g  
**Saturated Fat:** 4g  
**Cholesterol:** 20mg  
**Sodium:** 94mg  
**Total** 28g  
**Carbs:**  
**Dietary Fiber:** 1g  
**Sugar:** 16g  
**Protein:** 2g