## INSTRUCTIONS

- 1. Set the EGG for indirect cooking with the convEGGtor at 375° F.
- 2. Spread both cans of the pie filling evenly in the bottom of the pan.
- Sprinkle cake mix evenly on top of the pie filling (do not mix).
- 4. Melt the butter in the Sauce Pot; drizzle over the cake mix.
- 5. Place the pan on the cooking grid and bake for 35-45 minutes.



## Dump Cake

Prep: 20 minutes
Cook: 35 - 45 minutes

## **INGREDIENTS**

- 1 box of complete cake mix, chocolate or yellow
- 2 cans of your favorite pie filling some of our favorites are:
  - apple
  - peach
  - cherry (especially good with chocolate cake mix)
  - cherry/pineapple (one can of each)
  - blueberry
- · 1 stick of butter



