

# DUMP CAKE

featuring Kagome Chocolate Glaze

Prep Time: 10 minutes | Total Time: 1 hour 10 minutes | Yields: 12 servings

## INGREDIENTS

2 cans (42oz)

1 teaspoon (5ml)

1 box (g)

½ cup (113g)

1 cup (227g)

Cherry Pie Filling

Almond Extract

Devil's Food Cake Mix

Butter, cold sliced

**Kagome Chocolate Glaze**

## INSTRUCTIONS

1. In a small bowl combine, rolled oats, cinnamon, brown sugar and softened butter.
2. Heat oven to 350°F (175°C). Grease 13x9-inch (3-quart) baking dish with cooking spray. Add the cherry pie filling and almond extract and combine. Take half of the **Kagome Chocolate Glaze** and swirl on top of the cherry pie filling. Completely cover the pie filling with the cake mix. Spread out the slices of butter evenly over the top of the cake mix.
3. Bake for 50-60minutes or until the topping is baked and the pie filling is bubbling. Use the other half of the **Kagome Chocolate Glaze** for topping the baked cake.

**KAGOME**

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A top-down view of a wooden cutting board surrounded by various fresh herbs, vegetables, and spices on a dark background. The cutting board is light-colored wood with a hole at the top. It is surrounded by a variety of ingredients: fresh tomatoes, basil leaves, dill, parsley, garlic, and several small white bowls and spoons containing different types of spices like black pepper, red chili powder, yellow turmeric, brown powder, and red powder. There are also cinnamon sticks, star anise, and a bowl of mixed peppercorns. The overall composition is vibrant and emphasizes natural ingredients.

Using Nature's  
Gift to Make the  
World a More  
Delicious Place.