



# DISASTER CAKE

Trouble never tasted so good.



## Ingredients

- 1 (21 oz) can of fruit pie filling (like cherry, apple, or blueberry)
- 20 ounces of canned fruit, undrained (like pineapple or peaches)
- 1 box of white or yellow cake mix
- 1 1/2 sticks (3/4 cup) melted butter



While this is literally a recipe for disaster, we hope your finished product is anything but. To show us your tasty results, take a picture and post it with **#TheChosenAdventures**

**For safety: Children must be supervised by an adult while cooking or using kitchen equipment.**

## Instructions

1. Preheat the oven to 350°F.
2. Into a 9" x 13" pan, dump the fruit pie filling (with all the juice) into the pan.
3. Add your canned fruit (with the juice) right on top.
4. Sprinkle the dry cake mix evenly over all the fruit, using all the mix. Don't stir, but make sure the mix covers all of the fruit.
5. Drizzle the melted butter over the top of the cake mix, using a fork to spread the butter more evenly across the mix.
6. Bake for 45-50 minutes, or until the top is golden and the edges are bubbly.
7. Let it cool, then scoop and enjoy! We love to serve it with a whipped topping or some ice cream.

