

Dump Cake

with **Butter Buds**®

Group: Dessert

Number of Portions: 15

Size of Portions: 2.6"x3"



INGREDIENTS

MEASURE

Crushed Pineapple	20 oz.
Sweet Cherries, Heavy Syrup	20 oz.
Yellow Cake Mix	15 1/4 oz. Box
Pecan Pieces	1 Cup
Butter Buds	3 Tbsp.
Hot Tap Water	1/2 Cup
Buttermist ® Food and Pan Spray	

PREPARATIONS

Preheat oven to 350°F. Spray a 13"x9" pan with Buttermist.

Dump pineapple with juice into pan and spread evenly.

Dump undrained cherries over pineapple and spread evenly.

Sprinkle dry cake mix evenly over cherry layer.

Sprinkle pecans over cake mix.

In a small cup, mix together hot tap water and Butter Buds. Whisk to reconstitute. Drizzle over dry cake mix.

Spray cake with Buttermist.

Bake 50 minutes (until top is lightly browned). Serve warm or at room temperature.

Nutritional Information

Nutrients are based upon 1 Portion Size: 2.6"x3"

Calories	118 kcal	Cholesterol	0.00 mg	Protein	1.10 g	Calcium	19.46 mg	42.68% Calories from Total Fat
Total Fat	5.60 g	Sodium	71.34 mg	Vitamin A	9.49 RE	Iron	0.54 mg	4.31% Calories from Saturated Fat
Saturated Fat	0.57 g	Carbohydrate	17.53 g	Vitamin A	76.68 IU	Water ¹	37.48 g	0.00%* Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	16.53 g	Vitamin C	4.26 mg	Ash ¹	0.26 g	59.40% Calories from Carbohydrates
								3.71% Calories from Protein

Allergens

Contains milk, nuts, wheat

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

