



Cherry Pineapple Cabana Dump Cake

 Dairy Free

READY IN



50 min.

SERVINGS



12

CALORIES



519 kcal

DESSERT

Ingredients

- ☐ 1 cup butter melted
- ☐ 20 ounce pineapple crushed canned
- ☐ 21 ounce premium cherry pie filling canned
- ☐ 7 ounce coconut or shredded
- ☐ 1 cup macadamia nuts chopped
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow

Equipment

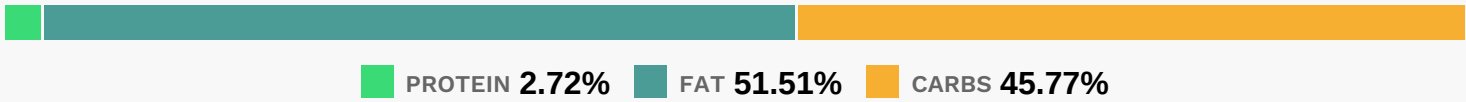
- ☐ oven

☐ baking pan

Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ Lightly grease a 13x9-inch baking pan. In the prepared baking pan, layer undrained crushed pineapple, then LUCKY LEAF Cherry Pie Filling.
- ☐ Sprinkle dry cake mix over the top, smoothing evenly and covering the top.
- ☐ Pour the melted butter or margarine over the top, covering evenly. Top with the coconut and nuts.
- ☐ Bake for 50 to 60 minutes or until brown on top and bubbly.
- ☐ Let cool 30 minutes.
- ☐ Serve warm or cooled.

Nutrition Facts



Properties

Glycemic Index:1.67, Glycemic Load:0.16, Inflammation Score:-6, Nutrition Score:9.863913235457%

Nutrients (% of daily need)

Calories: 518.79kcal (25.94%), Fat: 30.51g (46.94%), Saturated Fat: 10.13g (63.3%), Carbohydrates: 61g (20.33%), Net Carbohydrates: 57.12g (20.77%), Sugar: 26.94g (29.94%), Cholesterol: 0mg (0%), Sodium: 505.53mg (21.98%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.62g (7.25%), Manganese: 0.81mg (40.33%), Vitamin B1: 0.31mg (20.43%), Phosphorus: 188.44mg (18.84%), Vitamin A: 801.98IU (16.04%), Fiber: 3.88g (15.51%), Copper: 0.28mg (13.88%), Calcium: 121.47mg (12.15%), Iron: 1.96mg (10.9%), Folate: 39.38µg (9.85%), Magnesium: 35.25mg (8.81%), Vitamin B2: 0.15mg (8.58%), Vitamin C: 6.95mg (8.42%), Vitamin B3: 1.57mg (7.86%), Vitamin E: 1.09mg (7.28%), Potassium: 238.86mg (6.82%), Vitamin B6: 0.13mg (6.42%), Selenium: 3.75µg (5.36%), Zinc: 0.52mg (3.44%), Vitamin B5: 0.34mg (3.38%), Vitamin K: 1.61µg (1.54%), Vitamin B12: 0.06µg (1.03%)