

14 Sweet & Easy Casserole Recipes

Poke Cake Recipes, Cobbler Recipes, and More Desserts



14 Sweet & Easy Casserole Recipes: Poke Cake Recipes, Cobbler Recipes, and More Desserts

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Letter from the Editor

Dear Casserole Cookers,

If you have spent your entire life thinking that you can only make savory foods in your casserole dish, think again. You can make any number of easy dessert recipes using your trusty 9 x 13-inch baking dish. The next time you are looking to whip up a quick and easy dessert, look no further than this free eCookbook. This collection of dessert recipes includes a wide variety of easy casserole recipes that your friends and family will love.

This eCookbook, *14 Sweet & Easy Casserole Recipes: Poke Cake Recipes, Cobbler Recipes, and More Desserts*, is full of amazing dessert recipes that no one with a sweet tooth will be able to resist. Because these dessert recipes are made in casserole dishes, clean-up is a breeze. Most of these sweet casserole recipes dirty very few bowls, so you can start serving dessert to your family more often! In this eCookbook, you will find crisp and cobbler recipes, dump cake recipes, poke cake recipes, and so much more. Dessert lovers everywhere will rejoice over the sweet and easy casserole recipes included in this free, printable collection.

For more great casserole recipes, be sure to visit AllFreeCasseroleRecipes.com. While you're there, [subscribe to our free newsletter, *The Casserole Connection*](#), to get free recipes delivered to your inbox every week.

Happy Baking!

Sincerely,

The Editors of AllFreeCasseroleRecipes.com

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CRISP AND COBBLER RECIPES

AMISH APPLE CRISP

BY JULIE AND MADDIE FROM [TASTES OF LIZZY T'S](#)



This Amish Apple Crisp recipe will become a family favorite during cold months. Known as an "apple goodie," this apple dessert is the Amish way to make the old-fashioned apple crisp you know and love. Its classic fall flavors like cinnamon, sugar, and apples will warm you up and leave your sweet tooth completely satisfied. It's just the right amount of sweet with a little bit of crunch to keep things interesting. The simplicity of this recipe makes it easy to prepare and allows for you to enjoy the delicious flavors in their purest form. Serve this with ice cream on top and you'll never need anything else again...until the next craving for this hits.

Ingredients

- 4 cups Granny Smith apple slices, peeled
- ½ cup sugar
- 2 tablespoons flour
- ¼ teaspoon salt
- 1 teaspoon cinnamon
- ½ cup oats
- ½ cup brown sugar
- ½ cup flour
- ¼ teaspoon baking soda
- ¼ teaspoon baking powder
- ½ stick (¼ cup) butter

Instructions

1. In a medium bowl, mix together the sugar, flour, salt, and cinnamon, then add the apples and mix it again. Pour this mixture on the bottom of a greased 8 x 8-inch pan. In the same bowl, combine the oats, brown sugar, flour, soda, and baking powder. Cut in the butter until the mixture is crumbly. Put this mixture on top of the apple mixture and pat it down firmly.
2. Bake at 350 degrees F for 35 to 40 minutes or until it is golden brown. Serve with milk or ice cream.

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[BISQUICK APPLE COBBLER](#)

BY EMILY RAMIREZ, [ALLFREECASSEROLERECIPES ORIGINAL RECIPE](#)



Serve up dessert in a pinch with this Bisquick Apple Cobbler recipe. This easy dessert would be perfect for a quick holiday treat because it's so simple to throw together at a moment's notice. You may even have the ingredients on hand already! With the help of canned apple pie filling and Bisquick, this is halfway homemade, but 100 percent delicious. Even though you'll take a couple of shortcuts, no one will ever know because this tastes homemade!

Ingredients

- 2 cans apple pie filling
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 3 tablespoons butter
- 2 cups Bisquick
- 3 tablespoons sugar
- 1/3 cup milk

Instructions

1. Preheat oven to 400 degrees F. Spray a 3-quart casserole dish with nonstick cooking spray.
2. Spread pie filling evenly on the bottom of the casserole dish. Sprinkle with cinnamon and nutmeg. Set aside.
3. Place butter in microwave-safe bowl and heat until melted, about 20 seconds.
4. In a separate bowl, mix together Bisquick, sugar, milk, and the melted butter until a soft dough forms. Spoon dough on top of apple pie mixture in large, round dollops until most of the dish is covered. (Small areas where pie filling peeks through are fine.)
5. Bake uncovered for 35 minutes or until top is golden brown.

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TEXAS-STYLE BLUEBERRY COBBLER

BY MEL FROM [MEL'S KITCHEN CAFE](#)



Texas Style Blueberry Cobbler demonstrates that everything is truly bigger in Texas. This easy blueberry cobbler recipe is bursting with fresh, juicy blueberries. The thing that's different about this cobbler is that, instead of a biscuit topping, this treat is encased with a savory buttery batter. You'll eat every crumb of this cobbler, including the crispy edges.

Ingredients

- 4 tablespoons butter, cut into 4 pieces
- 8 tablespoons butter, melted and cooled
- 1 ½ cups (10 ½ ounces) granulated sugar
- 1 ½ teaspoons freshly grated lemon zest
- 3 cups (15 ounces) blueberries
- 1 ½ cups (7 ½ ounces) all-purpose flour
- 2 ½ teaspoons baking powder
- ¾ teaspoons salt
- 1 ½ cups milk

Instructions

1. Preheat oven to 350 degrees F. Place 4 tablespoons cut-up butter in a 9 x 13-inch baking dish and put in the oven until butter is melted, about 5 to 7 minutes. Continue with the rest of the instructions, removing the pan from the oven when the butter is melted but leaving the oven on.
2. In a food processor, pulse ¼ cup sugar and lemon zest in food processor until combined, about 5 pulses. Set aside.
3. Using a potato masher, in a medium bowl, mash the blueberries with 1 tablespoon of the lemon sugar until the berries are coarsely crushed.
4. In a large bowl, combine the flour, remaining sugar, baking powder, and salt. Whisk in the milk and the 8 tablespoons melted butter until smooth. Pour batter into the baking dish with the melted butter.
5. Dollop spoonful of the mashed blueberry mixture evenly over the batter. Sprinkle with the remaining lemon sugar and bake until golden brown and edges are crisp, 45 to 50 minutes. Cool 20-30 minutes before serving. Serve with a scoop of vanilla ice cream, if desired.

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JUST-LIKE PAULA DEEN'S PEACH COBBLER

BY TERESA FROM [CAN'T STAY OUT OF THE KITCHEN](#)



You can make a delicious peach cobbler recipe that tastes like it was made by the queen of Southern cooking with this recipe for Just-Like Paula Deen's Peach Cobbler. This easy peach cobbler recipe will teach you how to make peach cobbler just like Paula Deen does. To make this easy dessert casserole, fresh peach slices are combined with sugar, flour, milk, and several other ingredients. This peach cobbler tastes amazing when served with whipped cream or ice cream. Everyone is sure to love this Southern peach cobbler.

Ingredients

- 4 cups fresh, peeled, sliced peaches
- 2 cups sugar, divided
- ½ cup water
- 1 stick unsalted butter
- 1½ cups unbleached all-purpose flour
- ½ teaspoon salt
- ½ teaspoon baking soda
- ¼ teaspoon baking powder
- 1½ cups milk
- cinnamon

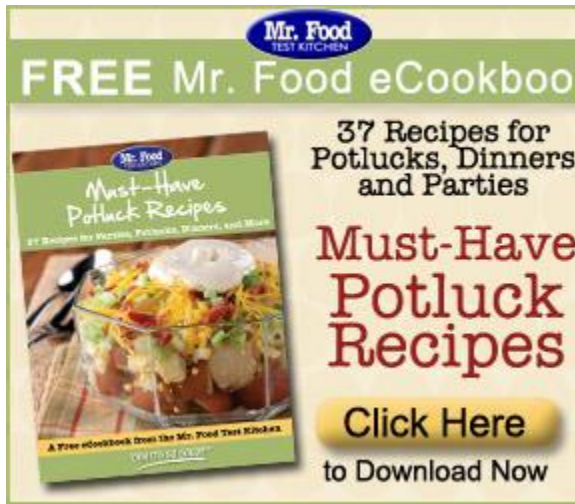
Instructions

1. Combine peaches with one cup sugar and the water and bring to a boil. Lower heat and simmer for 10 minutes. Set aside.
2. Melt butter in a 9 x 13-inch glass baking dish.
3. In a mixing bowl, stir to combine the flour, salt, baking soda, baking powder, and remaining 1 cup sugar.
4. Add milk very slowly so lumps don't form. Continue to stir in milk a few tablespoons at a time until thoroughly combined and mixed.
5. Evenly pour batter over melted butter in baking dish. Do not stir.
6. Evenly spoon peaches and syrup over top of the batter in the dish. Do not stir. Sprinkle with cinnamon, as desired.
7. Bake at 350 degrees F for 35 to 45 minutes or until set.

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DUMP CAKE RECIPES

4-INGREDIENT CHOCOLATE DUMP CAKE

BY KIM FROM [MAKIN' IT MO' BETTA](#)



For a tasty treat that you can make in minutes, make this 4-Ingredient Chocolate Dump Cake recipe. This decadent dessert is a triple threat...of chocolate, that is. It uses chocolate cake mix, chocolate pudding, chocolate chips, and milk. That's all it takes to enjoy a super chocolaty cake! Because the ingredients are so versatile and easy to work with, you can make your own tweaks to this recipe. You can use different flavors of cake mix or pudding and you can even lighten this up with healthier ingredients.

Ingredients

- 1 box chocolate cake mix
- 1 small box of chocolate instant pudding
- 1 $\frac{3}{4}$ cups skim milk
- 1 $\frac{1}{2}$ cups chocolate chips

Instructions

1. Preheat oven to 350 degrees F.
2. Mix the pudding mix with the milk. After mixing the pudding and milk, stir in the dry chocolate cake mix. The batter will be very thick.
3. Spread the batter into a greased 9 x 13-inch baking dish and scatter the chocolate chips on top.
4. Bake for 25 to 30 minutes, until the edges start pulling away from the pan.

CHERRY PINEAPPLE DUMP CAKE

BY GRETTA FROM [THE JOHNS FAMILY](#)



Making a mouth-watering dessert couldn't be easier with Cherry Pineapple Dump Cake. This dump cake recipe only calls for 5 total ingredients and 1 hour in your oven. Like the name suggests, just dump all of the cherry dump cake ingredients into a casserole dish and pop it in the oven. In no time, you'll be in dessert heaven.

Ingredients

- 1 can crushed pineapple, undrained
- 1 can cherry pie filling
- 1 box yellow cake mix
- 1 cup pecan chips
- 1 stick butter

Instructions

1. Spread the pineapple in the bottom of a 9 x 13-inch pan. Spoon cherry pie filling on top. Sprinkle the dry cake mix on top of the cherries. Spread pecan chips over the cake mix and dot with butter. Do not stir.
2. Bake at 350 degrees F for 1 hour.

DUMP AND GO CHERRY BETTY

BY AMANDA FROM [THE COERS FAMILY](#)



Dump and Go Cherry Betty is the perfect cherry dump cake recipe. This quick and convenient summer cherry dessert has only five easy-to-find ingredients. Simply combine boxed yellow cake mix, canned cherry pie filling, melted butter, pecans, and cinnamon in a 9 x 13-inch baking dish. No mixing is required for this simple cherry dessert recipe. The dessert's layers do all of the work in the oven to create a crumbly and bubbly dessert.

Ingredients

- 2 cans cherry pie filling
- 1 box yellow cake mix
- 1 cup diced pecan pieces
- 2 tablespoons cinnamon
- 1 ½ sticks of melted butter

Instructions

1. Preheat oven to 350 degrees F. Lightly coat a 9 x 13-inch baking dish with cooking spray.
2. Pour both cans of cherry pie filling into prepared baking dish. Top with cake mix. Sprinkle cinnamon over cake mix. Top with diced pecan pieces.
3. Next, slowly drizzle melted butter over the entire dish. Do not stir.
4. Place in the oven and bake at 350 degrees F for 30 to 45 minutes, until top is golden brown and entire dish is bubbly.

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EASIEST BANANA SPLIT DUMP CAKE

BY JUDITH HINES FOR THEBESTDESSERTRECIPES.COM



Banana splits are a great combination of sweet ice cream, juicy fruit, and rich chocolate. There are other ways to enjoy this classic flavor combination besides the traditional sundae. This Easiest Banana Split Dump Cake replaces vanilla ice cream with white cake for an easy dessert recipe that won't melt in the sun. If you need a dessert that will stand up to outdoor heat at picnics, this is the one you need to try!

Ingredients

For the Cake

- 1 (21-ounce) can strawberry pie filling
- 1 (20-ounce) can crushed pineapple, undrained
- 1 box white or yellow cake mix, dry
- ½ cup (1 stick) butter
- 1 cup shredded coconut
- ½ cup chopped walnuts

For Serving

- 2 bananas, sliced
- 2 cups whipped cream or whipped topping
- ½ cup chocolate fudge ice cream topping
- maraschino cherries

Instructions

1. Preheat oven to 325 degrees F. Grease or spray a 9 x 13-inch cake pan.
2. Spread strawberry pie filling into the bottom of the pan and top with the pineapple.
3. Sprinkle the cake mix evenly on top of the fruit. Slice butter very thinly and arrange over the top of the cake mix. Sprinkle with the coconut and then the walnuts.
4. Bake for 1 hour until lightly browned and bubbly.
5. To serve: Spoon cake into individual bowls and top with sliced bananas, a dollop of whipped cream, and a drizzle of fudge topping. Top with a maraschino cherry and serve.

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POKE CAKE RECIPES

BETTER THAN PUMPKIN PIE POKE CAKE

BY EMILY RAMIREZ, [ALLFREECASSEROLERECPES ORIGINAL RECIPE](#)



We all know that after Thanksgiving dinner comes the best part - pumpkin pie. This Better than Pumpkin Pie Poke Cake puts those pumpkin pie recipes to shame. It has all of your favorite fall flavors and so much more. It's made easy with the help of cake mix and canned pumpkin so that you can spend more time with your family and less time in the kitchen. This pumpkin cake is filled with sweetened condensed milk and topped with a cream cheese and Cool Whip frosting.

Ingredients

- 1 box yellow cake mix
- 1 teaspoon pumpkin pie spice
- 1 (15-ounce) can pumpkin puree
- 1 (14-ounce) can sweetened condensed milk
- 1 (8-ounce) tub Cool Whip, defrosted
- 1 (8-ounce) package cream cheese, softened
- 1 cup sugar
- caramel sundae sauce
- graham cracker crumbs
- chopped pecans

Instructions

1. Preheat oven to 350 degrees F. Mix cake mix, pumpkin pie spice, and pumpkin puree in a large bowl until a thick batter forms.
2. Pour batter into a greased 2.75-quart baking dish. Bake for 35 minutes. Let cool for at least an hour or until cake is completely cooled.
3. Poke uniform holes into the cake using the end of a wooden spoon. Wipe off excess crumbs between pokes, if needed. Take care not to poke too close to the edges.
4. Pour sweetened condensed milk over cake. Use the back of a spoon or spatula to smooth it across the entirety of the cake and pat down into holes. Refrigerate for one hour.
5. In another bowl, combine Cool Whip with cream cheese and stir until combined. Mix in sugar until thoroughly incorporated.
6. Spread Cool Whip mixture over the cake. Allow cake to set in fridge overnight.
7. To serve, drizzle with caramel sundae sauce and garnish with graham cracker crumbs and chopped pecans.

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BETTER THAN SEX POKE CAKE

BY JUDITH HINES FOR ALLFREECASSEROLERECPES.COM



A name like Better Than Sex Poke Cake comes with high expectations. It will be up to you to decide whether this cake mix recipe lives up to its name. It most likely will, though. The chocolate cake is filled with sweetened condensed milk and topped with heavenly ingredients such as caramel sauce and Heath bits. How could you say "no" to a piece of this dangerously delicious chocolate cake?

Ingredients

- 1 box Devil's Food cake mix, plus required ingredients
- 1 (14-ounce) can sweetened condensed milk
- 1 (12-ounce) jar caramel ice cream topping
- 1 (8-ounce) container frozen whipped topping
- ½ cup toffee baking bits

Instructions

1. Preheat the oven to 350 degrees F and spray a 9 x 13-inch baking pan with cooking spray.
2. Prepare and bake the cake according to the directions on the box. When a toothpick inserted into the cake comes out clean, remove it to a cooling rack and immediately use a skewer or fork to poke holes all over the top of the cake.
3. Combine the condensed milk and ice cream topping and slowly pour it over the surface of the cake. Continue to cool the cake until it reaches room temperature. Place in the refrigerator, lightly covered with plastic wrap, for 1 hour until caramel sauce is completely absorbed.
4. Frost the cake with the whipped topping, smoothing evenly over top of the cake with an offset frosting knife or with a rubber spatula. Sprinkle with toffee bits and chill for at least one hour before cutting to serve. Store cake in refrigerator, lightly covered.

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RASPBERRY DREAM POKE CAKE

BY AMANDA FORMARO FOR ALLFREECASSEROLERECPES.COM



In the mood for a quick and easy dessert? Raspberry Dream Poke Cake is a fruity jello poke cake that is a "piece of cake" to make. All you have to do is poke holes into a white cake, fill with jello and top with raspberry pie filling. It's a delightful dessert that's shockingly simple to create. You don't need to use fresh fruit, so this dessert can be made any time of the year.

Ingredients

- 1 box white cake mix, plus required ingredients
- 1 (3-ounce) package raspberry Jell-O
- 1 ½ cups boiling water
- 1 (8-ounce) tub Cool Whip
- 1 (20-ounce) can raspberry pie filling

Instructions

1. Make cake according to package directions. Let cool 10 minutes and then poke holes all over the top.
2. Add Jell-O to boiling water. Slowly pour over cake.
3. Refrigerate 45 minutes. Frost with Cool Whip. Refrigerate for 1 to 2 hours. Top with raspberry pie filling.

MORE DESSERT CASSEROLE RECIPES

HUBBY'S BOSTON CREAM DELIGHT

BY ANNA FROM [CRUNCHY CREAMY SWEET](#)



Your hubby will adore this Hubby's Boston Cream Delight! This easy dessert recipe combines your favorite ingredients into one unique sweet. Imagine graham cracker crumbs, sweetened cream cheese, Cool Whip, and vanilla pudding, all covered in a rich chocolate ganache. It tastes like a pumped-up version of Boston cream pie! This decadent dessert is incomparable to any others out there! The man in your life - and everyone else you make this for - will be delighted when you bring this out after dinner. There may be a lot of steps to this recipe, but it's worth it!

Ingredients

For the Crust

- 2 ½ cups graham cracker crumbs
- 2 tablespoons granulated sugar
- 10 tablespoons unsalted butter, melted

For the Filling

- 2 (8-ounce) packages cream cheese, softened
- 1 teaspoon vanilla extract
- 1 (3.4-ounce) package instant vanilla pudding
- ½ cup powdered sugar
- 1 (8-ounce) tub whipped topping

For the Ganache

- 6 ounces semisweet chocolate chunks or chips
- ¼ cup + 2 tablespoons heavy cream or half and half
- 1 ½ tablespoons granulated sugar
- 1 ½ tablespoons corn syrup

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Instructions

To Make the Crust

1. Line a 9 x 13-inch baking dish with aluminum foil or parchment paper. Set aside. Preheat the oven to 375 degrees F.
2. Place graham crackers in the food processor. Add sugar and process until combined.
3. Slowly drizzle in the melted butter and process until the crust comes together.
4. Place the crust into prepared pan and press down firmly. Bake for 7 to 8 minutes.
5. Set aside to cool completely.

To Make the Filling

1. Place cream cheese in the food processor. Process until creamy, 10 to 15 seconds.
2. Add vanilla extract, pudding mix, and sugar. Process until well combined.
3. Add the whipped topping in two additions, process until just combined. Do not overmix.
4. Scoop the filling onto the ready crust. Spread evenly. Smooth the top with an offset spatula.
5. Place the pan in a fridge to chill until set, at least 2 hours or up to overnight.

To Make the Ganache

1. Place the chocolate in a medium mixing bowl.
2. Place the cream, sugar, and corn syrup in a medium saucepan and heat to just boiling. Remove from heat.
3. Pour the cream over the chocolate. Do not mix. Let stand 5 minutes.
4. Whisk the ganache until smooth. Let cool to room temperature.
5. Pour the ganache over the filling or top each slice just before serving.

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MISS KAY'S BANANA PUDDING

BY KATIE FROM [FUN HOME THINGS](#)



Miss Kay's Banana Pudding recipe is just like the one Kay Robertson makes on Duck Dynasty. This banana pudding is a no-bake dessert that has homemade ingredients, just like Grandma used to make. Instead of using a boxed mix, you will make a pudding from scratch. There's no competition between the boxed stuff and the real thing. The delicious taste is definitely worth the extra time and effort! Add fresh bananas and vanilla wafers and you've got a simple dessert that is downright amazing. All you have to do is chill and serve.

Ingredients

- 2 sticks butter
- 2 cups sugar
- 1 teaspoon salt
- $\frac{3}{4}$ cup all-purpose flour
- 1 (12-ounce) can evaporated milk
- $\frac{3}{4}$ cup milk
- 6 egg yolks
- 1 teaspoon vanilla extract
- 1 bag vanilla wafers
- 2 bananas, sliced

Instructions

1. In a large double boiler melt the butter over medium-low heat.
2. Add the sugar, salt, flour, evaporated milk, and regular milk. Stir with a whisk.
3. Add the egg yolks to the mixture, constantly stirring until thick, about 30 minutes. Add the vanilla extract.
4. Place the vanilla wafers and bananas into a 9 x 13-inch baking dish. Pour in pudding mixture.
5. Chill before serving.

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[SENSATIONAL STRAWBERRY PRETZEL SALAD](#)

BY BARBARA BECKER FOR ALLFREECASSEROLERECPES.COM



This Jell-O salad recipe is great for both parties and potlucks. The fact that this Sensational Strawberry Pretzel Salad is made in a casserole dish makes it easy to transport, while the luscious combination of fruit, salty pretzels, and sweet cream cheese makes it a guaranteed crowd-pleaser. Anyone who loves strawberry cheesecake is sure to love this sweet take on the traditional dessert. This sweet summer salad recipe is sure to be a family favorite for years to come.

Ingredients

- ½ cup butter or margarine
- 1 ¼ cup sugar, divided
- 2 cups crushed pretzels
- 1 (8-ounce) package of cream cheese
- 1 cup whipping cream, whipped and sweetened (or 8 ounces of Cool Whip)
- 1 cup boiling water
- 1 (6-ounce) package of strawberry Jell-O
- 1 (10-ounce) package of frozen strawberries and juice (defrost for 2 hours prior to use)

Instructions

1. Preheat the oven to 350 degrees F.
2. Combine the butter, ¼ cup of the sugar, and the crushed pretzels. Press into an 8 x 8-inch baking dish. Bake for 10 minutes.
3. Mix the cream cheese, whipped cream, and 1 cup sugar at room temperature. Spread over cooled crust.
4. Mix the boiling water, Jello, and defrosted strawberries. Pour on top of cream cheese mixture and refrigerate until firm. Cut into squares and serve.

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