

Sugar/Free Peach/Mango Dump Cake

- 1 Sugar-free Pillsbury yellow cake mix
- 1 stick of butter
- 1 small bag frozen peaches
- 1 small bag frozen mangos
- ¼ cup orange juice
- 1 tsp. almond extract
- 2 Tbsp. cornstarch
- ½ cup Splenda
- ¼ cup brown sugar/Splenda mix
- ½ cup chopped pecans
- Cinnamon for the top

Preheat the oven for 350 degrees.

Thaw the fruit and combine with the Splenda and Brown sugar Splenda mix. Combine the cornstarch with the orange juice. Cook the fruit mixture and the orange juice and cook on a low heat until the fruit is thickened. When this mixture is thickened, dump in a 11x14 pan and cover with the powdered cake mix. Put butter pats over the dry cake mix. Sprinkle the pecans over the top of this mixture and sprinkle liberally with cinnamon. Bake 45 minutes to an hour OR until GOLDEN brown. I had to raise the baking temperature the last 15 minutes of my dump cake. I also baked mine for an hour.