

## 5-Ingredient Lemon Cream Cheese Dump Cake You'll Make on Repeat

Lemon Cream Cheese Dump Cake ??



**OVEN**  
**350°F**

**TIME**  
**40 min**

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**SAVE**  
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### INGREDIENTS

- 1 (15.75 oz) can lemon pie filling
- 8 oz cream cheese, softened
- ... cup granulated sugar
- 1 tsp vanilla extract
- 1 box yellow cake mix (dry, do not prepare)
- ¾ cup unsalted butter, melted
- Optional: powdered sugar, for dusting

### DIRECTIONS

- 1.** Preheat and Prep: Preheat your oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish with butter or nonstick spray.
- 2.** Layer the Lemon: Spread the lemon pie filling evenly in the bottom of the dish.
- 3.** Mix the Cream Cheese: In a small bowl, beat the softened cream cheese with the sugar and vanilla extract until smooth and fluffy. Drop dollops over the lemon filling-don't worry about spreading it perfectly.
- 4.** Add the Cake Mix: Sprinkle the dry yellow cake mix evenly over the entire surface. Do not stir.
- 5.** Drizzle with Butter: Pour melted butter evenly over the cake mix. Try to cover as much of the dry mix as possible to ensure golden baking.
- 6.** Bake: Bake uncovered for 35-40 minutes, or until the top is golden, bubbly, and cooked through.
- 7.** Cool and Serve: Let cool for 10-15 minutes before serving. Dust with powdered sugar if desired.

### TIPS FOR SUCCESS

- Use room temperature cream cheese for the smoothest texture.
- Cover all dry cake mix with butter to avoid dry patches.
- Let it sit before slicing-this helps it firm up slightly without losing that gooey texture.
- Double for a crowd by using two baking dishes!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/5-ingredient-lemon-cream-cheese-dump-cake-youll-make-on-repeat/>