

Strawberry Cheesecake Dump Cake - The Easiest Way to Impress Your Sweet Tooth

Strawberry Cheesecake Dump Cake ? - The Easiest Crowd-Pleasing Dessert Ever



OVEN
350°F

TIME
60 min

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INGREDIENTS

Cheesecake Layer:

8 oz cream cheese, softened

$\frac{3}{4}$ cup granulated sugar

1 large egg

$\frac{1}{2}$ tsp pure vanilla extract

Strawberry Layer:

1 can (21 oz) strawberry or cherry pie filling

1 tsp almond extract (optional, enhances berry flavor)

Cake Layer:

1 box (18.25 oz) yellow or white cake mix

$\frac{1}{2}$ cup unsalted butter, cut into small pieces

1 cup water

DIRECTIONS

1. Preheat your oven to 350°F (175°C) and grease a 9x13-inch baking dish.
2. Make the cheesecake layer: Beat cream cheese and sugar until smooth. Add egg and vanilla; mix until fully blended.
3. Layer cheesecake mixture: Spoon it in dollops across the bottom of your dish.
4. Add pie filling: Gently spread it over the cheesecake mixture. Stir in almond extract if using.
5. Sprinkle cake mix evenly across the entire surface.
6. Dot with butter: Place cold butter pieces all over the top.
7. Pour water evenly over everything-don't stir!
8. Bake for 50-60 minutes until golden and bubbly at the edges.
9. Cool for 20 minutes before serving to allow the layers to set.

TIPS FOR SUCCESS

Don't stir the layers-just dump and go for that layered magic.

For extra crisp top, broil the last 1-2 minutes (watch carefully!).

Cool completely if slicing for neater portions.

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

Original recipe: <https://chefmaniac.com/strawberry-cheesecake-dump-cake-the-easiest-way-to-impress-your-sweet-tooth/>