

How to Make a Strawberry Cheesecake Dump Cake in Just 5 Minutes

Some desserts are so easy and delicious that they feel like pure magic-this



OVEN
350°F

TIME
5 min

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INGREDIENTS

- 1 can (21 oz) strawberry pie filling
- 1 box (15.25 oz) vanilla or white cake mix
- 8 oz cream cheese, softened
- $\frac{1}{2}$ cup sugar
- 1 tsp vanilla extract
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ cup unsalted butter, melted

Step-by-Step Instructions:

1. Preheat the Oven:
2. Layer the Strawberry Filling:
3. Make the Cheesecake Layer:
4. Add the Cake Mix:
5. Drizzle with Butter:
6. Bake Until Golden & Bubbly:
7. Let Cool & Serve:

Best Ways to Serve This Dump Cake:

Topped with vanilla ice cream - The creamy ice cream melts into the warm cake, making it even more delicious.

With whipped cream & fresh strawberries - A fresh, light topping balances the sweetness.

Drizzled with caramel or white chocolate - A little extra indulgence never hurts!

Paired with a cup of coffee - The perfect treat for an afternoon break.

My Tips for the Best Strawberry Cheesecake Dump Cake:

Use high-quality strawberry pie filling - It makes all the difference in flavor. You can also mix in fresh sliced strawberries for extra texture.

Make sure to evenly distribute the butter - This ensures the cake mix bakes properly and creates a golden crust.

Let it rest before serving - This allows the layers to set for the best texture.

Experiment with cake flavors - Try lemon cake mix for a bright citrus twist or butter pecan cake mix for extra richness.

Fun Variations & Add-Ins:

Mixed Berry Cheesecake Dump Cake - Use a mix of blueberry and raspberry pie filling instead of just strawberries.

Chocolate Strawberry Dump Cake - Use chocolate cake mix instead of vanilla for a chocolate-covered strawberry vibe.

Nutty Crunch Topping - Sprinkle chopped pecans or walnuts over the cake mix before baking for an extra crunch.

Gluten-Free Version - Swap in a gluten-free cake mix for a gluten-free-friendly dessert.

FAQs (From My Kitchen to Yours):

Why You Need to Try This Strawberry Cheesecake Dump Cake:

DIRECTIONS

- 1. Preheat the Oven:** Preheat your oven to 350°F (175°C) and grease a 9x13-inch baking dish to prevent sticking.
- 2. Layer the Strawberry Filling:** Evenly spread the strawberry pie filling across the bottom of the greased baking dish.
- 3. Make the Cheesecake Layer:** In a mixing bowl, beat the cream cheese, sugar, vanilla extract, and milk until smooth. Dollop the mixture over the strawberry filling, then gently spread it out using the back of a spoon or a spatula.
- 4. Add the Cake Mix:** Evenly sprinkle the dry cake mix over the top of the cheesecake and strawberry layers. Do not stir-just let the layers sit as they are.
- 5. Drizzle with Butter:** Slowly pour the melted butter over the cake mix, making sure to cover as much surface area as possible. The butter will help the cake mix form a crispy, golden topping as it bakes.
- 6. Bake Until Golden & Bubbly:** Bake in the preheated oven for 40-45 minutes, or until the top is golden brown and the edges are bubbling.
- 7. Let Cool & Serve:** Allow the dump cake to cool for about 10 minutes before serving. Enjoy warm, topped with vanilla ice cream, whipped cream, or an extra drizzle of honey for a perfect finishing touch!
- 8. Best Ways to Serve This Dump Cake:** This dessert is incredible on its own, but here are a few ways to make it even better:
- 9. Topped with vanilla ice cream -** The creamy ice cream melts into the warm cake, making it even more delicious.

10. With whipped cream & fresh strawberries - A fresh, light topping balances the sweetness.
11. Drizzled with caramel or white chocolate - A little extra indulgence never hurts!
12. Paired with a cup of coffee - The perfect treat for an afternoon break.
13. My Tips for the Best Strawberry Cheesecake Dump Cake: Use high-quality strawberry pie filling - It makes all the difference in flavor. You can also mix in fresh sliced strawberries for extra texture.
14. Make sure to evenly distribute the butter - This ensures the cake mix bakes properly and creates a golden crust.
15. Let it rest before serving - This allows the layers to set for the best texture.
16. Experiment with cake flavors - Try lemon cake mix for a bright citrus twist or butter pecan cake mix for extra richness.
17. Fun Variations & Add-Ins: Want to switch things up? Here are some ways to customize your dump cake:
18. Mixed : Berry Cheesecake Dump Cake - Use a mix of blueberry and raspberry pie filling instead of just strawberries.
19. Chocolate : Strawberry Dump Cake - Use chocolate cake mix instead of vanilla for a chocolate-covered strawberry vibe.
20. Nutty : Crunch Topping - Sprinkle chopped pecans or walnuts over the cake mix before baking for an extra crunch.
21. Gluten-: Free Version - Swap in a gluten-free cake mix for a gluten-free-friendly dessert.
22. FAQs (From My Kitchen to Yours): Q: Can I use fresh strawberries instead of pie filling?A: Yes! If using fresh strawberries, mix them with ... cup sugar and 1 tbsp cornstarch to create a syrupy base before layering them in the dish.
23. Q: How do I store leftovers?A: Store in an airtight container in the refrigerator for up to 4 days. Reheat in the microwave for a few seconds before serving.
24. Q: Can I freeze this dump cake?A: Absolutely! Let it cool completely, then freeze in a freezer-safe container for up to 2 months. Thaw overnight in the fridge and reheat before serving.
25. Q: Do I need to mix the cake mix with eggs or oil?A: Nope! The magic of dump cake is that you use dry cake mix-the butter will help it form a golden crust as it bakes.

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

Original recipe: <https://chefmaniac.com/how-to-make-a-strawberry-cheesecake-dump-cake-in-just-5-minutes/>