

## Strawberry Cheesecake Dump Cake: The Easiest Dessert You'll Ever Make

strawberries, cheesecake, and effortless desserts



**OVEN**  
**350°F**

**TIME**  
**10 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 box strawberry cake mix
- 1 cup cream cheese, softened
- $\frac{1}{2}$  cup powdered sugar
- 1 teaspoon vanilla extract
- $\frac{1}{2}$  cup butter, melted
- 1 cup strawberries, sliced
- 1 cup water

#### Step-by-Step Instructions:

1. Preheat the Oven:
2. Make the Cream Cheese Mixture:  
Softened cream cheese  
Powdered sugar  
Vanilla extract
3. Assemble the Cake Layers:
4. Pour the Liquid Mixture:
5. Bake Until Golden & Bubbly:
6. Let It Cool & Serve:

#### Pro Tips for the Best Dump Cake:

Use Fresh or Frozen Strawberries - If using frozen, don't thaw them before baking to prevent excess moisture.

For Extra Cheesecake Flavor - Add dollops of cream cheese directly onto the cake mix instead of mixing it.

Swap the Cake Mix Flavor - Try vanilla, white, or even lemon cake mix for a fun twist!

Want More Crunch? - Sprinkle crushed graham crackers or chopped nuts on top before baking.

Make It Extra Decadent - Drizzle with strawberry sauce or caramel before serving.

What to Serve with Strawberry Cheesecake Dump Cake:

Vanilla Ice Cream - A classic pairing that adds a cool contrast.

Whipped Cream - Light, fluffy, and a perfect topping.

Chocolate Drizzle - Strawberries and chocolate? Yes, please!

Graham Cracker Crumbs - Sprinkle on top for that classic cheesecake crunch.

FAQs (From My Kitchen to Yours):

Why You Need to Try This Dump Cake:

## DIRECTIONS

1. Preheat the Oven: I set my oven to 350°F (175°C) and grease a 9x13-inch baking dish for easy cleanup.
2. Make the Cream Cheese Mixture: In a small bowl, I beat together:
  3. Softened cream cheese
  4. Powdered sugar
  5. Vanilla extract
6. I mix until the texture is smooth and creamy-this adds that classic cheesecake flavor to the dump cake.
7. Assemble the Cake Layers: I start by evenly spreading the strawberry cake mix in the prepared baking dish.
8. Then, I scatter the sliced strawberries over the cake mix.
9. Pour the Liquid Mixture: In a separate bowl, I mix melted butter and water and pour it evenly over the cake mix and strawberries.
10. Bake Until Golden & Bubbly: I place the baking dish in the oven and bake for 30-35 minutes, or until the top is golden brown and bubbly.
11. Let It Cool & Serve: Once baked, I let the dump cake cool for a few minutes before serving.
12. I love serving this warm or chilled, topped with whipped cream or vanilla ice cream for extra indulgence!
13. Pro Tips for the Best Dump Cake: Use Fresh or Frozen Strawberries - If using frozen, don't thaw them before baking to prevent excess moisture.
14. For : Extra Cheesecake Flavor - Add dollops of cream cheese directly onto the cake mix instead of mixing it.

15. Swap the : Cake Mix Flavor - Try vanilla, white, or even lemon cake mix for a fun twist!
16. Want : More Crunch? - Sprinkle crushed graham crackers or chopped nuts on top before baking.
17. Make : It Extra Decadent - Drizzle with strawberry sauce or caramel before serving.
18. What to Serve with Strawberry Cheesecake Dump Cake: This cake is delicious on its own, but here are some fun ways to elevate it:
19. Vanilla : Ice Cream - A classic pairing that adds a cool contrast.
20. Whipped : Cream - Light, fluffy, and a perfect topping.
21. Chocolate : Drizzle - Strawberries and chocolate? Yes, please!
22. Graham : Cracker Crumbs - Sprinkle on top for that classic cheesecake crunch.
23. FAQs (From My Kitchen to Yours): Q: Can I use a different fruit?A: Yes! This recipe works with blueberries, raspberries, peaches, or a mixed berry blend.
24. Q: Can I make this ahead of time?A: Absolutely! Bake it in advance and store it covered in the fridge for up to 3 days. Warm it up in the oven or microwave before serving.
25. Q: Can I make this in a slow cooker?A: Yes! Layer everything in a greased slow cooker and cook on low for 3-4 hours or until set.

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

Original recipe: <https://chefmaniac.com/strawberry-cheesecake-dump-cake-the-easiest-dessert-youll-ever-make/>