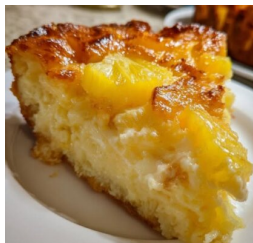


Lazy Amish Pineapple Cheesecake Dump Cake: The Easiest Creamy Fruit Dessert

Lazy Amish Pineapple Cheesecake Dump Cake



LAZY AMISH PINEAPPLE CHEESECAKE DUMP CAKE

- you will need
- 1 can of crushed pineapple (drained)
 - 8 oz cream cheese (softened)
 - 1 box of yellow cake mix

OVEN
350°F

TIME
45 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 can crushed pineapple, with juice (20 ounces / 567 grams)
- 8 ounces cream cheese, softened (225 grams)
- 1/2 cup sugar (100 grams)
- 2 large eggs
- 1 cup sour cream (240 grams)
- 1 box yellow cake mix (15.25 ounces / 432 grams)
- 1/2 cup unsalted butter, melted (113 grams)
- Optional: 1/2 cup shredded coconut (40 grams)

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F (175°C) and lightly grease a 9x13-inch baking dish.
2. Add the pineapple layer: Spread the crushed pineapple, including the juice, evenly across the bottom of the prepared baking dish. This creates the juicy fruit base that keeps the dessert soft and flavorful.
3. Make the cheesecake layer: In a mixing bowl, beat the softened cream cheese, sugar, eggs, and sour cream until smooth and creamy. Pour this mixture evenly over the pineapple layer.
4. Add the cake mix: Sprinkle the dry yellow cake mix evenly over the top. Do not stir the layers together. The layered structure is what gives this dessert its signature texture.
5. Drizzle the butter: Pour the melted butter evenly over the surface, covering as much of the dry cake mix as possible. This helps the topping bake into a golden, buttery finish.
6. Add coconut if using: Sprinkle the shredded coconut over the top if you want a little extra texture and tropical flavor.
7. Bake: Bake for 45 minutes, until the top is golden, the edges are bubbling, and the center is set.
8. Cool slightly and serve: Let the dump cake cool for a bit before serving so the layers can settle and firm up slightly while staying rich and creamy.

SWAPS & NOTES

This recipe is very forgiving, which makes it even easier to

love.

Pineapple: Crushed pineapple works best because it spreads evenly and creates a juicy base in every bite.

Cream cheese: Make sure it's softened first so the cheesecake

layer mixes up nice and smooth.

Sour cream: This adds tang and creaminess, but plain Greek yogurt could work in a pinch.

TIPS FOR SUCCESS

A few small details can help this dessert turn out even better: Use softened cream cheese so the filling stays smooth and lump-free.

Spread the cake mix as evenly as possible for a consistent topping.

Try to drizzle the butter across the whole top so there are fewer dry spots.

Let the dessert rest before serving so the layers hold together better.

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

Original recipe: <https://chefmaniac.com/lazy-amish-pineapple-cheesecake-dump-cake-the-easiest-creamy-fruit-dessert/>