

## Strawberry Cheesecake Dump Cake That Couldn't Be Easier

Here is everything you need to make this easy Strawberry Cheesecake Dump Cake:



**OVEN**  
**350°F**

**TIME**  
**40 to 45 min**

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### INGREDIENTS

- 1 box yellow or white cake mix
- 1 (21-ounce) can strawberry pie filling
- 1 (8-ounce) package cream cheese, softened
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- 1/2 cup unsalted butter, melted

### DIRECTIONS

1. Preheat the oven: Set your oven to 350°F (175°C). Grease a 9x13-inch baking dish.
2. Add the strawberry layer: Spread the strawberry pie filling evenly across the bottom of the prepared baking dish.
3. Make the cheesecake layer: In a medium bowl, beat together the softened cream cheese, granulated sugar, and vanilla extract until smooth and creamy.
4. Add the cream cheese mixture: Dollop the cream cheese mixture over the strawberry filling and gently spread it around. It does not have to be perfectly even, and a few swirls or pockets are part of the charm.
5. Sprinkle on the cake mix: Evenly sprinkle the dry cake mix over the top. Do not stir it in.
6. Drizzle with butter: Pour the melted butter as evenly as possible over the cake mix. Try to cover most of the surface so the topping bakes up nicely.
7. Bake: Bake for 40 to 45 minutes, or until the top is golden and the filling is bubbling around the edges.
8. Cool and serve: Let it cool slightly before serving. Enjoy it warm for a gooier texture or chilled for a firmer, more cheesecake-like dessert.

### SWAPS & NOTES

This recipe is designed to be easy, but there are still a few ways to make it work for your preferences: Cake mix: Yellow cake mix adds a buttery flavor, while white cake mix keeps the strawberry flavor front and center.

Pie filling: Strawberry is the star here, but this same method could work beautifully with cherry or mixed berry pie filling too.

Cream cheese: Make sure it is softened before mixing so the cheesecake layer turns out smooth and easy to spread.

Butter: Drizzle it as evenly as you can over the dry cake mix so the topping bakes up golden and crisp.

## TIPS FOR SUCCESS

This recipe is easy, but these small tips help make it even better: Soften the cream cheese well before mixing to avoid lumps.

Spread the butter evenly so there are fewer dry patches on top.

Do not mix the layers after adding the cake mix.

The magic of a dump cake is in the layering.

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

Original recipe: <https://chefmaniac.com/strawberry-cheesecake-dump-cake-that-couldnt-be-easier/>