

Lemon Cream Cheese Cake with Yellow Cake Mix and Pie Filling

4-Ingredient Lemon Cream Cheese Cake That's Bright, Easy, and Irresistibly Creamy



OVEN
350°F

TIME
35 to 45 min

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INGREDIENTS

- 1 (16 oz.) can lemon pie filling
- 1 (15 oz.) package yellow cake mix
- 4 oz. cream cheese, cubed
- 1/2 cup (1 stick) unsalted butter

DIRECTIONS

1. Preheat your oven to 350°F and lightly grease a 9x13-inch baking dish with nonstick spray.
2. Pour the lemon pie filling into the bottom of the prepared dish.
3. Spread it into a smooth, even layer with a spatula.
4. Scatter the cubed cream cheese evenly over the lemon filling.
5. Sprinkle the dry yellow cake mix evenly over the top. Do not stir.
6. Gently pat the dry mix down if needed so it is spread more evenly.
7. Slice the butter thinly and place the slices evenly over the entire surface, or melt the butter and drizzle it over the top.
8. Bake for 35 to 45 minutes, until the top is golden brown and the lemon filling is bubbling around the edges.
9. Remove from the oven and let it cool in the pan for 20 to 30 minutes before slicing and serving.

SWAPS & NOTES

Yellow cake mix gives this dessert a soft, buttery topping, but white cake mix can work too if that is what you have on hand.

The flavor will be a little lighter, but still delicious.

Be sure to cube the cream cheese into small pieces so it distributes more evenly throughout the cake.

That way you get those creamy bites throughout instead of one large pocket in a single spot.

TIPS FOR SUCCESS

Try to cover as much of the cake mix as you can with butter.

Dry spots can stay powdery after baking, so even coverage helps create the best texture on top.

Let the dessert cool before serving.

It can be tempting to dig right in, but giving it 20 to 30 minutes helps the layers settle so it slices better and tastes even creamier.

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

Original recipe: <https://chefmaniac.com/lemon-cream-cheese-cake-with-yellow-cake-mix-and-pie-filling/>