



Kitchen Cheat Sheet: Cream Cheese Cherry Bubble Up

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Tips and Time Savers

- Use real butter, not margarine. Salted butter helps balance out the sweetness of this dessert.
- Cut the biscuits and cream cheese into small pieces to get several chunks in every decadent bite!
- Stick with a block of whole-fat cream cheese. The whipped or reduced-fat stuff isn't creamy (or delicious) enough!
- It's easier to cut cream cheese when it's chilled. Many recipes have you soften cream cheese, but you can use it cold in this one!
- Be sure to stir the ingredients well so each piece of biscuit is fully coated in the sweet, tangy juices.
- Although it's tempting to dig into the cherry bubble up fresh out of the oven, let it cool for 5-10 minutes before adding the glaze. However, don't let it cool fully— this tastes best warm!
- Make the cherry cream cheese mixture ahead of time and store it in the fridge for quicker prep after dinner. You can also use a larger baking dish, like a 9x13 pan, instead of a 12-inch skillet to cook it faster.
- If your holiday guests are hungrily waiting for food, you can skip the glaze and serve the bubble up immediately!

Variations

- You can make the biscuit dough from scratch for a homemade touch. My [Easy Buttermilk Biscuit](#) recipe is fool-proof! Or try to [drop biscuit recipe](#) to make it even easier.
- In the mood for a different pie filling? Canned blueberry or apple pie filling would be tasty, too.
- Add a half teaspoon of cinnamon for a little spice that warms you from the inside out.
- Sub almond extract for vanilla—the nutty flavor pairs perfectly with cherries!
- You can also stir in white chocolate chips for another melty, gooey element.
- Most people just use one can of cherry pie filling but I find that using 2 cans gives it more gooey cherry goodness. Sometimes I sprinkle sliced almonds on top.

Storage

Store cooled leftover bubble up in an airtight container or a dish tightly covered with plastic wrap or foil. Refrigerate leftovers for two or three days. Any longer than that, the biscuit pieces will get too soggy.

You can freeze cherry cream cheese bubble up in a freezer-safe bag or container for 2-3 months. When ready to eat, thaw it in the fridge overnight before reheating.

Place the bubble up (covered with foil) in a 350-degree F oven for 10-15 minutes until warmed. If you're in a hurry, you can microwave individual servings for 30-45 seconds.

FAQs

Why is it called cherry bubble up?

Because the biscuit pieces puff and rise (“bubble up”) through the cherry filling as it bakes. It's like a cobbler having a dramatic moment in your skillet.

What can I serve with cherry cream cheese bubble up?

Drizzle some chocolate syrup over the glaze, top your serving with whipped cream, or spoon over vanilla ice cream! It's also perfect with a steamy mug of coffee, tea, or hot cocoa.

Can I serve this for brunch?

Absolutely — in fact, brunch is where this recipe shines. It's sweet, warm, easy, and pairs beautifully with hot coffee and guests who didn't RSVP.

Can I use just one can of cherry pie filling?

You can... but why would you? Two cans give you the gooey, saucy, over-the-top cherry situation everyone actually wants.

Can I swap in a different pie filling?

Oh yes. Blueberry, apple, peach, strawberry — if it comes in a can and tastes good warm, it'll behave here.

Do I have to use a cast iron skillet?

Nope. A 9x13 baking dish works just fine. Cast iron just adds that rustic “I know what I'm doing” attitude.

Can I make this ahead of time?

Yes. Mix everything together, refrigerate up to a few hours, then bake when you're ready. The biscuits might soften a bit, but the flavor is still perfect.

Can I use low-fat cream cheese?

Only if you want to be disappointed. Full-fat melts better and gives you the rich pockets of goodness this dish is famous for.

Can I use homemade biscuits instead of canned?

You absolutely can, but only if you're feeling extra. Store-bought works perfectly and doesn't judge you.

Can I skip the glaze?

You can, but it's like skipping lipstick on date night — technically allowed, but why would you?

Nice to Have

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If you want your holiday casseroles to look like they just stepped out of a Hallmark movie, this 13-inch Pfaltzgraff Winterberry baker is the pan. It bakes evenly, holds heat like a champ, and makes your table look intentionally festive instead of “I just grabbed whatever dish wasn’t in the dishwasher.” Cute enough for gifting, sturdy enough for daily chaos, and honestly? Your cinnamon roll casserole has never looked better. **[Get it here](#)**