



Kitchen Cheat Sheet: Strawberry Cheesecake Dump Cake

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Tips and Time Savers

- The cake mix topping is more like a streusel than a cake. Don't overwork it.
- You can add 1 cup extra fresh strawberries if you'd like the fruit firmer.
- Spread the topping loosely.
- Make sure the cream cheese is at warm room temperature so it mixes easily.

Storage

Refrigerate:

Cover any leftovers and refrigerate for up to 4 days. This cake holds up well cold, reheats beautifully in the microwave, and is perfectly acceptable eaten straight from the fridge with the light on and the door open. If you want that just-baked feel again, warm individual servings for 20–30 seconds before serving.

Freeze:

Because this strawberry cheesecake dump cake has a cream cheese layer, the texture can soften a bit after freezing and thawing, but the flavor holds up just fine. For best results, let the cake cool completely, wrap it tightly, and freeze for up to 2 months. Thaw overnight in the refrigerator, then reheat gently before serving if you want it warm.

It may not look quite as pretty as day one, but it'll still disappear — which is really the only metric that matters. 🍓

Variations

- Blueberry cheesecake dump cake: Swap the strawberry pie filling and fresh strawberries for blueberry pie filling and fresh or frozen blueberries. Same method, same payoff, slightly moodier energy.
- Cherry cheesecake dump cake: Use cherry pie filling and skip the lemon zest. It's bold, a little dramatic, and very potluck-famous.
- Lemon-strawberry cheesecake dump cake: Add extra lemon zest to the cream cheese batter and use lemon cake mix instead of vanilla. Bright, tangy, and dangerously easy to eat.
- Add an extra can of pie filling to make it more like a cobbler.

FAQs

Does the cream cheese need to be room temperature?

Yes. Since the cream cheese is mixed into a batter, it needs to be fully softened so it blends smooth. Cold cream cheese will stay lumpy, and that's not the vibe we're going for.

Can I use a different cake mix?

Yes. Vanilla or yellow cake mix both work beautifully. Strawberry cake mix is an option, but it makes the whole thing much sweeter, so you may want to reduce the sugar.

Why can't I stir everything together?

Because dump cake works by layering. Stirring turns the topping dense and heavy instead of buttery and crumbly. Trust the layers.

Can I make this ahead of time?

Absolutely. Bake it up to two days ahead of time, let it cool, and rewarm slightly before serving if you want that just-baked feel.

Can I use frozen strawberries?

Yes, but thaw and drain them well first. Extra liquid will make the center looser than intended.

Is it supposed to be gooey in the middle?

Yes. This is a spoon dessert, not a slice-and-serve cake. Soft, creamy, and gooey is exactly right.

Nice to Have

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I use these Anchor Hocking glass baking dishes constantly, especially for dump cakes and casseroles that like to get a little wild in the oven. You get a 2-quart and 3-quart dish, they bake evenly, clean up without a fight, and the clear glass lets you see what's happening without opening the oven and messing with it. Not fancy, not precious — just solid, dependable, and exactly what you want when you're baking for real life. [get them here](https://www.anchorhocking.com/products/2-quart-glass-baking-dish).

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