



Lemon Cream Cheese Dump Cake

Description

Lemon Cream Cheese Dump Cake is one of the easiest and most scrumptious desserts you'll ever make. With its bright lemon flavor and rich cream cheese filling, this dump cake is sure to satisfy even the strongest sweet tooth. I've been baking this lemon treat for years, and my friends and family just can't get enough of it. The best part is you don't need any fancy kitchen skills to whip it up. If you love lemon desserts as much as I do, then get ready to fall head over heels for this dump cake.

Preparation Time: 5 minutes Cooking Time: 1 hour Total Time: 1 hour and 5 minutes Course: Dessert Cuisine: American Keywords: Lemon, Cream Cheese, Dump Cake Servings: 12 Calories per Serving: 464 kcal Recipe

Ingredients (Organized for Clarity):

- Lemon Pie Filling: 1 can (16 ounces)
- White Chocolate Chips: 1 cup
- Cream Cheese (cubed): 4 ounces
- Lemon Cake Mix: 1 box (15.25 ounces)
- Unsalted Butter (thinly sliced): $\frac{1}{2}$ cup

Instructions:

1. Preheat your oven to 350°F.
2. Choose a 12-inch skillet or grease a 9x9 or 9x13-inch baking dish, and pour in the lemon pie filling.
3. Evenly distribute the white chocolate chips over the filling.
4. Scatter the cubed cream cheese across the mixture.
5. Carefully cover everything with the lemon cake mix, ensuring all the filling is covered.
6. Slice the butter into about 16 small pads, arranging them evenly on top of the cake mix.
7. Bake for 1 hour or until the top is golden brown and the filling bubbles up, signaling a perfectly baked cake

This Lemon Cream Cheese Dump Cake is a delightful twist on classic summer flavors. It's an effortless dessert that's bound to be a crowd-pleaser at any gathering!

Category

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