

Best 4-Ingredient Lemon Cream Cheese Dump Cake

The **Best 4-Ingredient Lemon Cream Cheese Dump Cake** is sunshine in dessert form—bright, creamy, and irresistibly simple. With tangy lemon pie filling, pockets of rich cream cheese, and a buttery golden topping, this easy dessert delivers homemade flavor with minimal effort. It's perfect for when you want something quick, comforting, and delightfully sweet. This recipe proves that with just a few ingredients, you can create something truly special.

Why This Lemon Dump Cake Is the Best

Simple Yet Indulgent

This dump cake requires only four pantry staples—lemon pie filling, cream cheese, cake mix, and butter—but the flavor tastes gourmet. The tartness of the lemon contrasts beautifully with the rich cream cheese and buttery crust, creating a dessert that's light yet decadent.

Perfect for Any Occasion

Whether for family dinners, holidays, or last-minute guests, this dessert always shines. It's bright, zesty, and deliciously creamy, making it a crowd favorite all year long. For another quick and comforting dessert, try [this peach cobbler dump cake](#), which has the same easy method with a fruity twist.

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Description

A creamy, tangy lemon cream cheese dump cake made with just four simple ingredients. Buttery, golden, and full of bright lemon flavor.

Ingredients

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- ☐ 2 cans (21 oz) lemon pie filling
 - ☐ 8 oz cream cheese, cubed and at room temperature
 - ☐ 1 box (15.25 oz) yellow cake mix
 - ☐ ½ cup (1 stick) unsalted butter, sliced thin
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (175°C) and grease a 9×13-inch baking dish.
2. Spread both cans of lemon pie filling evenly into the bottom of the dish.
3. Distribute cream cheese cubes evenly across the filling.
4. Sprinkle dry yellow cake mix evenly on top and gently press down.
5. Arrange thin butter slices evenly over the surface.
6. Bake for 35–40 minutes, or until the top is golden brown and bubbling.
7. Cool for 10–15 minutes before serving.
8. Serve warm or chilled with whipped cream or ice cream.

Notes

For a fruity twist, add raspberries or blueberries before baking. To make it tropical, sprinkle shredded coconut over the butter. Store leftovers covered in the fridge for up to 4 days.

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Building the Perfect Lemon Layer

The Sweet and Tangy Base

Start by preheating your oven to 350°F (175°C) and greasing a 9×13-inch baking dish. Spread two cans of lemon pie filling evenly over the bottom. The lemon filling creates a tart, fruity base that balances the richness of the other ingredients.

Adding Creamy Depth

Scatter small cubes of cream cheese across the lemon layer. As the cake bakes, these cubes melt into creamy, tangy pockets that complement the lemon perfectly. Using room-temperature cream cheese ensures even melting and prevents lumps.

Creating the Buttery Topping

Layering the Cake Mix

Sprinkle dry yellow cake mix evenly over the lemon and cream cheese layers. Do not stir. The dump cake magic happens when the dry mix interacts with the butter, forming a golden crust on top and a moist, tender crumb beneath.

Butter for the Golden Finish

Slice butter thinly and place the slices evenly across the cake mix. The butter melts into the mix, creating crisp edges and a golden, buttery topping that contrasts beautifully with the creamy filling below.

Baking the Cake

Perfect Baking Time

Bake for 35–40 minutes, or until the top turns golden brown and the edges bubble with lemon filling. The smell of butter and lemon filling will make your kitchen feel like a bakery.

Cooling for the Best Texture

Let the cake rest for about 10–15 minutes before serving. This helps the layers set slightly, allowing the creamy filling to thicken and the topping to stay crisp.

Serving and Enjoyment

Serve Warm or Chilled

This dessert tastes amazing both warm and cold. When served warm, it's gooey and comforting. When chilled, it takes on a cheesecake-like texture that's refreshing and rich. Add whipped cream or vanilla ice cream for the perfect finishing touch.

Presentation Ideas

For a beautiful presentation, dust the top lightly with powdered sugar or add a few lemon zest curls before serving. You can also garnish with fresh raspberries or blueberries for color and flavor contrast.

Tips for Success

Use Real Butter

Real butter gives the best flavor and texture. Margarine or substitutes won't create the same golden crust or rich taste.

Don't Overmix

The secret to a perfect dump cake is letting the layers stay separate. Never stir the ingredients; simply layer them and let the oven do the work.

Fun Variations

Lemon Raspberry Cream Cheese Dump Cake

Add a cup of raspberries over the lemon filling for a fruity twist. The berries bake beautifully and add pops of color and tangy sweetness.

Lemon Coconut Dream

Sprinkle ½ cup of shredded coconut over the butter before baking for a tropical flavor. The coconut toasts to golden perfection while baking, enhancing the buttery crust.

FAQs

Can I use white or vanilla cake mix instead of yellow?

Yes! Both work well and add a slightly lighter flavor that complements the lemon filling beautifully.

Can I use low-fat cream cheese?

You can, but full-fat cream cheese provides the richest flavor and creamiest texture.

Can I make this ahead of time?

Yes. Bake it a day ahead and store it in the refrigerator. Reheat before serving or enjoy it chilled.

Can I use another pie filling?

Definitely. Cherry, blueberry, or even strawberry fillings work wonderfully with this method.

Conclusion

The **Best 4-Ingredient Lemon Cream Cheese Dump Cake** is a showstopping dessert that's as easy as it is delicious. With layers of tangy lemon, creamy cheese, and buttery cake, every bite is pure bliss. Whether you're baking for a crowd or simply treating yourself, this simple recipe delivers bright, bold flavor and homemade charm with minimal effort. One taste, and it'll become your go-to dump cake for every occasion.
