

Homemade Blueberry Cream Cheese Crumble Dump Cake

The **Homemade Blueberry Cream Cheese Crumble Dump Cake** is the kind of dessert that tastes like it took all afternoon—but comes together in minutes. With layers of creamy cheesecake filling, juicy blueberries, and a golden crumble topping, it's the ultimate combination of rich, fruity, and buttery goodness. This easy recipe is perfect for family gatherings, potlucks, or when you simply want something comforting, warm, and bursting with flavor.

Why This Recipe Is So Special

Homemade Taste, Simple Steps

This cake proves that you don't need complicated techniques to create something amazing. The cream cheese layer gives it that homemade, from-scratch taste, while the buttery crumble topping adds irresistible texture.

Perfect for Any Occasion

This dessert is elegant enough for a dinner party yet simple enough for a weeknight treat. Whether you serve it warm or chilled, it's guaranteed to impress. For another irresistible dessert, try this apple dump cake recipe for a cozy fall flavor.

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Description

A rich, creamy blueberry dump cake made with layers of cream cheese, juicy blueberries, and buttery crumble topping—simple, comforting, and delicious.

Ingredients

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Scale

- ☐ 15.25 oz box yellow cake mix
- ☐ 8 oz cream cheese, softened
- ☐ 1 cup fresh or frozen blueberries
- ☐ ½ cup unsalted butter, melted
- ☐ ½ cup granulated sugar
- ☐ ½ cup brown sugar
- ☐ 1 tsp vanilla extract
- ☐ ½ tsp cinnamon
- ☐ ¼ tsp salt

For the Glaze:

- ☐ 1 cup powdered sugar
 - ☐ ¼ cup milk
 - ☐ 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. Combine cake mix, melted butter, both sugars, vanilla, cinnamon, and salt until crumbly.
3. Spread half the crumble mixture into the pan and press lightly to form a base.
4. Add softened cream cheese as an even layer.
5. Scatter blueberries evenly over the cream cheese.
6. Sprinkle the remaining crumble mixture on top.
7. Whisk powdered sugar and milk to make a glaze, then drizzle over the top.

8. Bake for 45–50 minutes, or until golden and bubbly.

9. Cool for 15–20 minutes before serving.

Notes

Use fresh or frozen blueberries. For a citrus touch, add lemon zest to the glaze. Store covered in the fridge for up to 4 days. Reheat before serving for the best texture.

Did you make this recipe?

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Building the Perfect Layers

The Buttery Crumble

Start by combining yellow cake mix, melted butter, both sugars, vanilla extract, cinnamon, and a pinch of salt. Mix until the texture becomes sandy and crumbly. This mixture will form both the crust and the topping of your cake.

The Creamy Center

Spread half of the crumble mixture evenly across the bottom of a greased 9×13-inch baking dish. Gently press it down to form a base. Add an even layer of softened cream cheese, creating a luscious, tangy middle that pairs perfectly with the sweet blueberries.

Adding the Blueberries

Fresh or Frozen—Both Work

You can use either fresh or frozen blueberries for this recipe. If using frozen, there's no need to thaw them. Sprinkle them evenly over the cream cheese layer so every bite gets a burst of fruit flavor.

Layering for Texture

After adding the blueberries, sprinkle the remaining crumble mixture over the top. This gives your dump cake that signature buttery, crisp topping that turns golden brown while baking.

Baking and Finishing Touches

Bake to Perfection

Bake at 350°F (175°C) for about 45–50 minutes, or until the top turns golden brown and the edges bubble with blueberry filling. The cream cheese will melt into the layers, creating the perfect balance of creamy and crumbly textures.

Add a Sweet Glaze

Whisk powdered sugar and milk together until smooth, then drizzle over the warm cake for a glossy, bakery-style finish. The glaze adds just the right amount of sweetness to complement the tangy cream cheese and juicy blueberries.

Serving Ideas

Warm and Goopy

Serve warm for a comforting dessert with soft, melted cream cheese and juicy berries. Add a scoop of vanilla ice cream for an indulgent touch that melts beautifully over the warm crumble.

Chilled and Creamy

If you prefer a cheesecake-like texture, chill the cake for a few hours before serving. It firms up slightly and tastes refreshingly rich, perfect for summer gatherings.

Tips for Success

Soften the Cream Cheese

Make sure your cream cheese is fully softened before spreading. Cold cream cheese can tear the base and make it difficult to layer evenly.

Don't Overmix

When mixing the crumble, stir until ingredients are just combined. You want a crumbly texture, not a smooth dough. Overmixing can make the topping dense instead of crisp.

Fun Variations

Lemon Blueberry Cream Cheese Cake

Add 1 teaspoon of lemon zest to the cream cheese layer or the glaze for a refreshing citrus twist that enhances the blueberries' natural flavor.

Nutty Blueberry Crunch

Sprinkle chopped pecans or walnuts over the top before baking for added crunch and depth of flavor.

FAQs

Can I use frozen blueberries instead of fresh?

Yes. Frozen blueberries work perfectly in this recipe. Just add them straight from the freezer—no thawing required.

Can I use a different cake mix flavor?

Absolutely. White or vanilla cake mix creates a lighter flavor, while lemon cake mix adds a tangy brightness.

Can I make this ahead of time?

Yes. This dessert can be made a day in advance and served warm or chilled. Simply cover and refrigerate until ready to serve.

How do I store leftovers?

Store covered in the refrigerator for up to 4 days. Enjoy cold or reheat individual portions in the microwave for about 20 seconds.

Conclusion

The **Homemade Blueberry Cream Cheese Crumble Dump Cake** is pure comfort in dessert form—simple to make, incredibly flavorful, and perfect for any occasion. The creamy cheesecake layer, juicy blueberries, and buttery crumble topping create a heavenly combination that feels both homemade and luxurious. Whether served warm or cold, every bite of this dessert is rich, sweet, and unforgettable. Once you try it, you'll want to bake it again and again.