

Homemade Triple Berry Dump Cake

The **Homemade Triple Berry Dump Cake** is the perfect blend of ease and elegance, combining a medley of strawberries, raspberries, and blueberries under a golden, buttery topping. It's a dessert that captures the freshness of summer and the comfort of home baking. Whether you use fresh berries from the farmer's market or frozen ones from your freezer, this dump cake delivers bright, juicy flavor in every bite.

Why This Recipe Works

Simple Ingredients, Incredible Flavor

With just five ingredients—mixed berries, sugar, cornstarch, cake mix, and butter—you can make a bakery-quality dessert in minutes. The berries create a naturally sweet, jam-like filling, while the buttery cake mix forms a crisp, golden crust on top.

Perfect for Any Occasion

This dessert shines all year round. It's a crowd-pleaser for potlucks, picnics, and family gatherings. In summer, it's light and fruity, while in winter, it's warm and comforting. For another simple and fruity dessert, try this homemade cherry dump cake.

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Description

A cozy and fruity homemade triple berry dump cake with strawberries, raspberries, and blueberries baked under a buttery golden topping.

Ingredients

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- ☐ 4 cups mixed berries (fresh or frozen; blueberries, raspberries, strawberries)
 - ☐ 1 cup granulated sugar
 - ☐ 1 tbsp cornstarch
 - ☐ 1 box yellow cake mix
 - ☐ ¾ cup unsalted butter, melted
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Instructions

1. Preheat oven to 350°F (175°C) and grease a 9×13-inch baking dish.
2. Toss berries with sugar and cornstarch until coated.
3. Spread the berry mixture evenly in the baking dish.
4. Sprinkle dry cake mix evenly over the top.
5. Drizzle melted butter evenly over the cake mix.
6. Bake for 45–50 minutes or until golden brown and bubbling.
7. Cool for 15 minutes before serving.
8. Serve warm with ice cream or whipped cream.

Notes

Use fresh or frozen berries—no need to thaw. Try lemon zest or a lemon cake mix for a fresh twist. Store covered in the refrigerator 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!

The Beauty of a Dump Cake

Why “Dump” Cakes Are So Easy

There's no mixing, no whisking, and no stress. Just layer the ingredients right in the pan. As it bakes, the butter melts into the cake mix, creating that signature golden crust over the bubbling fruit layer.

The Perfect Texture Combo

The magic lies in contrast: juicy berries meet crumbly cake topping. The bottom stays soft and syrupy, while the top turns crisp and buttery. Every bite gives you both freshness and richness.

Step-by-Step Directions

Prep the Berries

Preheat your oven to 350°F (175°C). Lightly grease a 9×13-inch baking dish. In a bowl, toss the mixed berries with sugar and cornstarch until evenly coated. This simple step creates a glossy filling that thickens beautifully as it bakes.

Layer the Ingredients

Pour the berry mixture into the baking dish. Sprinkle the dry yellow cake mix evenly over the top—do not stir. Finally, drizzle melted butter across the surface, covering as much as possible to ensure even browning.

Bake and Cool

Baking to Perfection

Bake for 45–50 minutes or until the top is golden brown and the edges are bubbling with berry filling. The butter and cake mix fuse together into a buttery crumble that's crisp on the outside and soft underneath.

Cooling for the Perfect Texture

Let the cake cool for about 15 minutes before serving. This helps the fruit filling thicken slightly, making it easier to scoop and serve while still warm.

Serving Ideas

Classic and Comforting

Serve warm with a scoop of vanilla ice cream. The melting cream over the warm berries creates a luscious sauce that takes the dessert to another level.

Fresh and Light

Add a dollop of whipped cream or a sprinkle of lemon zest for brightness. This simple touch adds elegance without overpowering the berry flavors.

Tips for Success

Use Quality Berries

Whether fresh or frozen, choose ripe, flavorful berries for the best results. No need to thaw frozen ones—they bake perfectly right from the freezer.

Distribute Butter Evenly

Make sure your melted butter is poured evenly over the cake mix. This step ensures every part of the topping turns golden and crisp instead of powdery.

Fun Variations

Lemon Berry Dump Cake

Add 1 teaspoon of lemon zest or use a lemon cake mix for a zesty twist. The citrus notes brighten up the flavor beautifully.

Almond Berry Crunch

Add a handful of sliced almonds before baking for a toasty, nutty crunch that complements the berries perfectly.

FAQs

Can I use frozen berries?

Yes. Frozen berries work just as well and give the same juicy, flavorful result. No thawing required.

Can I change the cake mix flavor?

Absolutely. Try white cake mix for a lighter flavor or lemon cake mix for a refreshing twist.

Can I make it ahead of time?

Yes. Bake the cake and let it cool completely. Reheat in the oven before serving or enjoy it at room temperature.

How should I store leftovers?

Cover and refrigerate for up to 4 days. Reheat individual servings in the microwave or serve cold straight from the fridge.

Conclusion

The **Homemade Triple Berry Dump Cake** is the perfect combination of simplicity, flavor, and nostalgia. With its bubbling berry filling and buttery golden topping, it's a dessert that feels both effortless and indulgent. Serve it warm with ice cream, chilled with whipped cream, or straight from the pan for a cozy family-style treat. However you enjoy it, this cake captures the heart of homemade baking—easy, joyful, and unforgettable.