

Easy Strawberry Shortcake Dump Cake: Irresistibly Sweet!

Strawberry shortcake dump cake is the kind of dessert that wins hearts without demanding hours in the kitchen. With just a few pantry staples and a warm oven, you get a golden-topped, gooey delight that tastes like summer in every bite.

Whether you're hosting a backyard cookout or just craving something sweet after dinner, this easy strawberry shortcake dump cake delivers big flavor with minimal effort. In this article, you'll learn how to make it, how to fix common mistakes, and how to twist it into exciting new flavors like pumpkin or peach cobbler dump cake.

strawberry shortcake dump cake in baking dish

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A Taste of Tradition and Strawberry Shortcake Joy

A taste of abuela's kitchen

I still remember the sticky heat of July afternoons in the Bronx. The hum of box fans filled the background, and the sweet scent of strawberries bubbling in a pan told me dessert was coming.

My abuela stirred with one hand and waved me off with the other, focused and full of love.

We didn't call it strawberry shortcake dump cake back then. It was just dessert. No measuring cups, no fancy mixers. Just a can of pie filling, a box of cake mix, and the kind of love you don't write down.

When I made my first official strawberry shortcake dump cake in my Brooklyn kitchen, it wasn't just about the strawberries. It was about bringing that same warmth and flavor to my table today.

Why strawberry shortcake dump cake is a summer hero

There's a reason strawberry shortcake dump cake has become a go-to dessert in kitchens all over the country. First, it's easy. Dump cakes were made for people who want dessert without drama. With this strawberry version, you get rich pie filling, buttery golden topping, and a taste that captures summer with every forkful. Unlike classic shortcake recipes, there's no dough to roll or whipped cream to make, unless you want to add it later. And the best part? You can use a box of cake mix to recreate the magic of strawberry shortcake using cake mix without sacrificing flavor or texture.

If fruity, feel-good desserts speak to you, don't miss the almond croissant cookie bars or dive into bold bakes in the cookie recipes category. They're just as easy and just as memory-worthy.

Want to know where all this flavor comes from? Get to know my kitchen roots on the About Me page, where I share what inspired recipes like this one.

Strawberry Shortcake Dump Cake – 5-Minute Prep, Irresistibly Easy

No reviews

- Author: [Aaron recipes](#)
- Total Time: [55 mins](#)
- Yield: [12 servings 1x](#)
- Diet: [Vegetarian](#)

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Description

This strawberry shortcake dump cake is the easiest dessert you'll ever make—just layer strawberry pie filling, cake mix, and melted butter, bake until golden, and enjoy a classic summer favorite.

Ingredients

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Scale

1x2x3x

- ☐ 2 (21-ounce) cans strawberry pie filling
 - ☐ 1 box yellow cake mix
 - ☐ ¾ cup (1½ sticks) salted butter, melted
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F.
2. Grease a 9×13-inch baking dish.
3. Spread strawberry pie filling evenly in the dish.
4. Sprinkle cake mix evenly over the filling. Do not stir.
5. Drizzle melted butter evenly across the top.
6. Bake for 45–50 minutes until golden and bubbly.
7. Cool for 10 minutes and serve with toppings if desired.

Notes

You can swap one can of filling with fresh strawberries for extra texture.

Add vanilla extract or diced cream cheese for flavor twists.

Serve with whipped cream or vanilla ice cream.

- Prep Time: 5 mins
- Cook Time: 50 mins
- Category: Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 320
- **Sugar:** 28g
- **Sodium:** 320mg
- **Fat:** 16g

- **Saturated Fat:** 10g
- **Unsaturated Fat:** 5g
- **Trans Fat:** 0g
- **Carbohydrates:** 42g
- **Fiber:** 1g
- **Protein:** 2g
- **Cholesterol:** 45mg

Did you make this recipe?

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

Ingredients and Dump Cake Foundations

ingredients for strawberry shortcake dump cake

What's in a dump cake and why it works

A strawberry shortcake dump cake might sound fancy, but it's all about simplicity. This dessert relies on layering three basic ingredients. No bowls, no mixing, no stress. Everything gets dumped right into a baking dish and transformed in the oven into something rich, buttery, and bursting with strawberry flavor.

Ingredients for classic strawberry shortcake dump cake:

- 2 (21-ounce) cans strawberry pie filling
- 1 box yellow cake mix
- $\frac{3}{4}$ cup (1½ sticks) salted butter, melted

That's all it takes to create a crisp, golden top and soft, jammy interior. The filling brings the moisture, the cake mix adds texture, and the butter pulls everything together.

If you've made my almond croissant cookie bars before, you know how important buttery layers are. With strawberry shortcake dump cake, you get that same rich effect with even less effort.

Ingredient swaps to personalize your cake

You can keep it classic or take this strawberry shortcake dump cake in your own direction. Here are a few ways to make it suit your style or what's already in your pantry.

Cake mix: White, vanilla, or even butter cake mix all work

Fruit: Try making a strawberry dump cake with fresh strawberries by replacing one can of pie filling with sliced strawberries tossed in sugar

Flavor add-ins: Stir a teaspoon of vanilla extract or a bit of lemon zest into the filling

Crunch: Add sliced almonds or crushed graham crackers on top before baking

All these tweaks work without changing the core method. For more flexible flavor combos, check out the ideas in the cookie recipes category, where easy swaps create fresh flavor every time.

Step-by-Step – How to Make Strawberry Shortcake Dump Cake

From pantry to oven, the dump cake method

Making a strawberry shortcake dump cake is all about easy steps with big rewards. You don't need to mix anything in a bowl. Just layer, bake, and enjoy. Here's how to make it come together perfectly every time.

Instructions for strawberry shortcake dump cake:

- Preheat oven to 350°F.
- Lightly grease a 9×13-inch baking dish with nonstick spray.
- Pour two cans of strawberry pie filling into the dish and spread evenly.
- Sprinkle the yellow cake mix evenly over the fruit. Do not stir it.
- Drizzle the melted butter over the dry cake mix, covering as much as possible.
- Bake uncovered for 45 to 50 minutes until the top is golden and the edges are bubbling.
- Let your strawberry shortcake dump cake cool for at least 10 minutes before serving.

That's it. No complicated steps, no stress. The filling bubbles up into the cake mix, the butter crisps the top, and what comes out is a crowd-pleasing dessert that tastes like you spent hours making it.

This method also works great with other fruits, but the combo of cake mix, strawberries, and butter gives strawberry shortcake dump cake its signature nostalgic flavor. Want more simple bakes with layered flavors? Check out the summer recipes section or dive into something buttery and bold like the almond croissant cookie bars.

Tips for the perfect golden-baked topping

To get that irresistible golden top, make sure your butter reaches most of the cake mix. Here's how to avoid a dry or patchy top:

- Drizzle slowly and evenly to saturate the mix
- If you spot dry patches, lightly press them down with a spoon
- Still dry after baking? Add a splash of butter or milk and bake for 5 more minutes
- Always let your strawberry shortcake dump cake cool slightly so the topping sets nicely

These small details make all the difference in achieving that bakery-style look and taste. No bakery price, no long prep, just golden goodness made simple.

Flavor Variations You'll Love

Strawberry shortcake dump cake upgrades with bold twists

The beauty of a **strawberry shortcake dump cake** is that it welcomes creativity. Once you've mastered the classic version, it's easy to explore variations that add new layers of flavor and texture.

Want to make it richer? Dot small cubes of cream cheese on top of the strawberry filling before adding the cake mix. As it bakes, the cream cheese melts into tangy pockets that balance the

sweet berries. You can also mix a teaspoon of vanilla extract into the pie filling to give it a deeper, more aromatic flavor.

Looking to make a **strawberry dump cake with fresh strawberries**? Just replace one of the cans of pie filling with 1½ cups of fresh sliced strawberries tossed in a tablespoon of sugar and a teaspoon of cornstarch. This mix keeps the fruit juicy and helps it bake into the cake naturally. It's the best way to bring in seasonal brightness while still enjoying the ease of a dump cake.

Seasonal twists: pumpkin and peach versions

If you've fallen in love with this **strawberry dump cake recipe**, you'll be thrilled to know the method works for other fruits and flavors too. In fall, swap the berries for pumpkin. Combine one can of pumpkin purée with sugar, evaporated milk, eggs, and a sprinkle of pumpkin spice. Spread it into the baking dish, top with dry cake mix and butter, then bake. The result is like a pumpkin pie with a golden topping.

In summer, peach is a great switch. Use two cans of peaches in syrup, but be sure to drain one of them before adding. Pour into the dish, sprinkle with cinnamon, top with cake mix and butter, and bake as usual. The peaches bubble up into a soft, juicy base, perfect with ice cream or whipped cream.

These variations follow the same structure that makes **strawberry shortcake dump cake** so reliable and crowd-pleasing. Want more creative ideas that use pantry staples? You'll find plenty of inspiration inside the cookie recipes category, where bold flavors come together with simple steps.

serving strawberry shortcake dump cake with ice cream

Serve It Right – Toppings and Pairings

Classic ways to enjoy strawberry shortcake dump cake

Once your strawberry shortcake dump cake is golden and slightly cooled, it's time to dress it up. This dessert is flavorful enough to stand alone, but a few thoughtful toppings can elevate every bite.

Here are some favorite pairings:

- **Whipped cream** – A cool, creamy contrast to the warm, gooey cake
- **Vanilla ice cream** – Melts into the berry layer and adds richness
- **Fresh strawberries** – Scatter a handful on top for texture and brightness
- **Strawberry syrup or glaze** – A drizzle brings out the fruit even more
- **Mint leaves** – Adds a fresh, visual touch for presentation

If you've made a strawberry dump cake with fresh strawberries, adding more sliced berries before serving makes the dessert feel even more vibrant and homemade. These small touches can turn your dump cake into the star of any dinner table or summer cookout.

Want more summer-worthy bakes that serve well at gatherings? Take a peek at the summer recipes section, where flavor and ease always go hand in hand.

Plating tips for a polished presentation

Just because it's a dump cake doesn't mean it can't look elegant. Here's how to serve your strawberry shortcake dump cake like a pro:

- Use a wide spatula to lift a clean portion and place it slightly angled on a dessert plate
- Add a dollop of whipped cream or a scoop of ice cream alongside for the perfect finishing touch.
- Drizzle with a little strawberry glaze or melted jam
- Garnish with a mint leaf or a small cookie on the side

Presentation doesn't have to be complicated. Even simple plating makes the experience feel intentional and special. That's what sets your desserts apart—flavor, warmth, and just enough flair.

For more treats that serve beautifully and pack major flavor, visit the easy cakes page. You'll find bakes that impress without stress, just like this one.

Troubleshooting Common Dump Cake Issues

Why your strawberry shortcake dump cake turned out powdery

If you've ever pulled your strawberry shortcake dump cake out of the oven and found dry, floury patches on top, don't worry. It's fixable and easy to prevent next time.

Here's why it happens and how to solve it:

- **Uneven butter coverage:** If melted butter isn't spread across all areas of the dry cake mix, some of it won't bake properly
- **Too little butter:** Stick to the full $\frac{3}{4}$ cup ($1\frac{1}{2}$ sticks) to ensure the top layer crisps and browns evenly
- **Thick patches of dry mix:** After sprinkling the cake mix, gently press it into the strawberry layer to help activate it with moisture
- **Mid-bake adjustment:** If dry spots remain after 40 minutes, drizzle on a little extra melted butter or milk and return the dish to the oven for 5 to 10 minutes

Even with these hiccups, a strawberry dump cake recipe like this is forgiving. A few tweaks during the bake can turn a dry top into a golden, crisp crust that complements the soft berry layer underneath.

Avoiding overbaking and burnt edges

Overbaking your strawberry shortcake dump cake can lead to tough edges or dry filling. Here's how to keep everything just right:

- Rotate your pan halfway through baking to offset any oven hotspots and ensure even cooking.
- Use light-colored bakeware to reduce heat absorption
- Watch the top closely once it hits the 40-minute mark
- Let it rest after baking to allow the filling to thicken slightly

These tips apply across all variations of the strawberry dump cake recipe, including peach or pumpkin versions. The method stays the same. Just make sure your ingredients are evenly layered and your butter is generous.

Need more foolproof [recipes](#) that don't punish mistakes? Check out the easy cakes section. Like this one, they're built to be bold, simple, and satisfying.

Storage and Reheating Tips for Leftovers

How to store dump cake without losing flavor

Strawberry shortcake dump cake is best enjoyed warm, but it stores well for a few days if handled right. Whether you're prepping ahead or saving a few portions for later, here's how to keep it tasting great.

Room temperature: If you plan to eat it the same day, cover the cooled cake loosely with foil or plastic wrap and leave it on the counter for up to 8 hours.

Refrigerator: Refrigerator: For extended freshness, store the cake in an airtight container or tightly cover the baking dish with foil. Refrigerate for up to 4 days.

Freezer: While the texture may soften a bit after freezing, it can be done. Portion the cake into slices, wrap them individually in plastic wrap, then store in a freezer-safe bag or container for up to 2 months.

When storing, avoid stacking slices or covering the top with anything too heavy. That golden crisp top is worth preserving.

For more dessert recipes that store and travel well, keep an eye on the easy cakes section. They are perfect for busy weeks, holidays, or sharing with friends.

Best ways to reheat your dump cake

Whether it's a next-day dessert or a late-night craving, here's how to bring your dump cake back to life without drying it out.

Microwave: Place a slice on a microwave-safe plate. Heat for 20 to 30 seconds. Top with whipped cream or a scoop of ice cream just before serving, if desired.

Oven: Preheat your oven to 325°F. Place leftover cake in an oven-safe dish and cover loosely with foil. Heat for about 10 to 15 minutes or until warmed through.

Avoid over-heating: Dump cakes can dry out fast if you reheat too long. Stop as soon as the fruit is warm and the topping softens again.

Need more ideas for desserts that taste just as good on day two? Check out my cookie recipes. Their bold flavors and lasting texture hold up better than your average sweet treat.

Conclusion

Strawberry shortcake dump cake is the kind of dessert that brings joy with every bite and zero stress in the kitchen. Whether you're baking it for a weeknight treat, a summer get-together, or a family gathering that needs a little sweetness, this easy strawberry dump cake recipe checks all the boxes. It's simple, adaptable, and seriously satisfying.

The real beauty lies in how little effort it takes. Using just a few pantry staples, you get the flavor of strawberry shortcake using cake mix without all the work of traditional baking. And if you're lucky enough to have extra fruit on hand, you can even turn this into a strawberry dump cake with fresh strawberries by mixing sliced berries into the pie filling layer. It adds texture, color, and a fresh-picked taste that makes the whole dish pop.

So whether you follow the classic method or add your own twist, this strawberry dump cake recipe is one you'll come back to again and again. If you're craving more laid-back bakes with bold flavor, check out the easy cakes section for more recipes just like this. No mixers, no fuss, just love and great taste.

Now it's your turn. Dump, bake, and enjoy.

For more recipes, please follow me on [Pinterest](#).

Frequently Asked Questions About Dump Cakes

Why is my dump cake still powdery?

The most common reason a dump cake turns out powdery is uneven butter distribution. If the melted butter doesn't reach all areas of the dry cake mix, you'll end up with floury, dry spots after baking. Make sure to drizzle the butter slowly and evenly across the top. If needed, gently press the cake mix into the fruit layer or mist dry spots with more melted butter halfway through baking. This helps activate the flour and gives you that perfect golden crust.

How do I make pumpkin dump cake?

To make pumpkin dump cake, you'll need:

- 1 (15-ounce) can pumpkin purée
- 1 (12-ounce) can evaporated milk
- $\frac{3}{4}$ cup sugar
- 2 large eggs
- 1 tablespoon pumpkin pie spice
- 1 box yellow cake mix
- $\frac{3}{4}$ cup melted butter

Mix the pumpkin, milk, sugar, eggs, and spice together and pour into a greased baking dish. Sprinkle cake mix over the top, drizzle with melted butter, and bake at 350°F for 45 to 50 minutes. It comes out like a soft pumpkin pie base with a golden, buttery topping.

How do I make peach cobbler dump cake?

For peach cobbler dump cake, grab two cans of sliced peaches in syrup. Drain just one can and pour both into your baking dish. Sprinkle the dry cake mix over the fruit and top it with melted butter. Bake at 350°F for about 45 minutes until the top is golden brown and the edges are bubbling. Want to boost the flavor? Add a pinch of cinnamon or nutmeg before baking.

How do I make dump cake peach cobbler?

This is simply another way of saying “peach cobbler dump cake,” and the method is the same. Use canned or fresh peaches, sprinkle the cake mix on top, and pour over the butter. No mixing needed. If you prefer a thicker fruit layer, you can also add a tablespoon of cornstarch to the syrup before baking. It helps the filling set better as it cools.

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