

Treasure Barrel

Strawberry Cheesecake Dump Cake Recipe

15 min Prep time	**35 min** Cook time	**50 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Base

- [ ] 8 refrigerated biscuits, crumbled
- [ ] 3 tablespoons unsalted butter, melted

Creamy Layer

- [ ] 8 ounces cream cheese, softened
- [ ] 1/4 cup unsalted butter, softened
- [ ] 1/2 cup powdered sugar, sifted
- [ ] 1 tablespoon vanilla extract

Fruit Layer

- [ ] 4 cups fresh strawberries, sliced (or one 12-oz bag frozen strawberries, thawed and drained)

Instructions

1. First things first, go ahead and preheat your oven to 350°F (175°C). It's always nice to have that heat ready before you start mixing.
2. Now, just grease your 9x13 pan with a bit of butter, or if you're like me and hate scrubbing pans, just line it with parchment paper.
3. Spread those crumbled biscuits evenly across the bottom of the pan. Drizzle the melted butter over the crumbs and toss them gently—you just want them well coated. Then, sprinkle a thin layer of those fresh strawberries right on top.
4. In a mixing bowl, beat together your softened cream cheese, softened butter, sifted powdered sugar, and vanilla extract. Keep going for about 2 minutes until it's all smooth and creamy. Honestly, it's such a lovely scent.
5. Spoon that rich cream cheese mixture over your biscuit layer and spread it out evenly with a spatula. Finally, top the whole thing with the rest of your strawberries.
6. Pop it in the oven for 30-35 minutes. You're looking for golden brown edges and a center that's set but still a little jiggly. Well, if the edges start browning too fast, just tent them with some foil after the first 20 minutes.
7. Take it out and let it cool in the pan for about 10 minutes. Then, move it to a wire rack to cool completely to room temperature for another 30 minutes. Patience is key here, believe me.

8. Now, this part is optional, but if you want a little something extra, you can toast individual scooped portions in a toaster oven or under a broiler for 1-2 minutes just to caramelize the top. Wow, it's delicious.

9. Cut into slices and serve it warm or at room temperature. It's just so moist and creamy with that lovely crisp bottom.

10. If you have leftovers, just pop them in an airtight container in the fridge for up to 3 days. Or, wrap it tight and freeze it for up to 2 weeks; just thaw it in the fridge overnight before you eat it.

Nutrition per serving

410 kcal	6 g	38 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- The cake stays fresh at room temperature for 2 days when sealed in an airtight container.
- Using parchment paper makes the cleanup so much easier.
- Letting the cake cool completely helps the slices hold their shape better.