

Treasure Barrel

Strawberry Cream Cheese Dump Cake

10 min Prep time	**10 min** Cook time	**20 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 1/2 cups graham cracker crumbs (about 9 oz bag, crushed)
- [ ] 1/4 cup unsalted butter, melted

Creamy Filling

- [ ] 1 package (8 oz) cream cheese, softened
- [ ] 1/3 cup brown sugar, packed
- [ ] 1 cup sour cream
- [ ] 1 tablespoon vanilla extract
- [ ] 1 tablespoon lemon juice

Topping and Garnish

- [ ] 2 cups fresh strawberries, hulled and sliced
- [ ] Powdered sugar, for dusting (optional)
- [ ] Fresh mint sprigs, for garnish (optional)

Instructions

1. Go ahead and preheat your oven to 350°F (175°C). Now, just lightly grease a 9x9-inch (or a 10x10-inch) baking dish so nothing sticks—set that aside for a moment.
2. In a medium bowl, stir together the 1 1/2 cups graham cracker crumbs and 1/4 cup unsalted butter, melted. You're looking for it to be evenly coated, sort of like wet sand. I honestly love this part.
3. Press that crumb mixture firmly into the bottom of your prepared dish to make an even crust. Then, pop it in the refrigerator to chill while you get the filling ready.
4. In another bowl, beat the 1 package (8 oz) cream cheese, softened, with a hand mixer or whisk until it's nice and smooth. Stir in the 1/3 cup brown sugar, packed, 1 cup sour cream, 1 tablespoon vanilla extract, and 1 tablespoon lemon juice. Keep beating until it's all fully incorporated and creamy.
5. Take your crust out of the fridge and gently spread the cream cheese mixture over it. Just use a spatula to smooth out the surface.
6. Evenly distribute the 2 cups fresh strawberries, hulled and sliced, over the cream cheese. I usually drizzle a few extra strawberries on top just for a bit of color, yeah.
7. Return the dish to the oven and bake for 10 minutes. You want the edges to set, but look for the center to still be slightly jiggly. Wow, it smells wonderful at this point.
8. Let the cake cool for about 5–10 minutes before you dive in. If you like, you can dust it with some powdered sugar and add those fresh mint sprigs for a little garnish.

Nutrition per serving

410 kcal	6 g	38 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the cream cheese is truly soft to avoid those pesky lumps.
- The center should stay slightly jiggly; don't overbake it or you'll lose that creaminess.
- A gluten-free graham cracker crust works perfectly here if needed.