

Foodnity Recipes

Tangy Lemon Cream Cheese Dump Cake

15 min Prep time	**25 min** Cook time	**40 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 (8 oz) package cream cheese, softened
- [ ] 1/2 cup granulated sugar
- [ ] 2 lemons, zest and juice
- [ ] 1/2 cup melted butter
- [ ] 1 box (15.25 oz) yellow cake mix
- [ ] 1/2 cup milk

Optional Topping

- [ ] Powdered sugar for dusting
- [ ] Fresh berries for garnish

Instructions

1. Preheat the oven to 350°F (175°C) and lightly grease a 9-x13-inch baking dish.
2. In a bowl, combine the softened cream cheese, sugar, lemon zest, and lemon juice; mix until smooth, then stir in melted butter.
3. Spread the cream cheese mixture evenly across the bottom of the prepared dish.
4. In another bowl, whisk together the yellow cake mix and milk just until combined, then dump it over the cream cheese layer; do not stir.
5. Bake for 25-30 minutes, until the top is golden and a toothpick inserted into the cake layer comes out clean. Let cool slightly, dust with powdered sugar, and serve.

Nutrition per serving

320 kcal	5 g	42 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top browns too quickly, tent with foil halfway through baking.
- For a richer flavor, use browned butter instead of melted butter.
- The cake can be made a day ahead; reheat gently in a low oven before serving.