

Goopy Butter Cake

Ingredients:

Butter – Total of 2 sticks (1 stick butter, melted - for the bottom layer plus 1 stick butter, melted for the filling) **IMPORTANT: Do NOT substitute margarine, best results are with butter!**

1 (18.25 ounce) package cake mix

Eggs – total of 3:(1 egg - crust, 2 eggs - filling)

1 (8 ounce) package cream cheese, softened

1 pound powdered sugar

1 teaspoon vanilla

Preheat oven to 350 degrees

Lightly butter 13 x 9 baking pan

In large bowl, combine the cake mix, 1 egg, and 1 stick melted butter. Stir until well blended. Pat mixture into bottom of prepared pan (press mixture about ½ inch up the side of pan) and set aside.

With mixer, beat the cream cheese until smooth. Add the remaining 2 eggs. Lower the speed of the mixer and add the powdered sugar. Continue beating until ingredients are well mixed. Slowly add the remaining 1 stick of melted butter and the vanilla, continuing to beat until smooth. Spread filling over cake mixture in pan.

Bake 40 to 50 minutes.

Be careful not to overcook the cake; the center should still be a little goopy when finished baking. Let cake partially cool on a wire rack before cutting into brownie sized pieces. Sprinkle with powdered sugar, if desired.

(This recipe can be changed by using a different flavor cake mix – also can add nuts, coconut, or chocolate chips to the filling – use your imagination! Definitely need to use butter for the flavor, margarine not recommended.) YUMMY!

Suggestions: Devil's Food Cake for crust, mini chocolate chips in filling
Carrot Cake for crust with 1/2 cup flaked coconut in crust, add dash of cinnamon to filling
Lemon Cake Mix for crust, substitute lemon juice for vanilla and a little lemon zest
Yellow cake mix for crust, add Heath toffee bits (1 cup) to filling

There are endless combinations to try! The original recipe calls for yellow cake mix and nothing but vanilla added to filling – it's delicious!

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