

Goosey Butter Cake

Ingredients

- 1 box (18 1/4 oz) package yellow cake mix
- 1 egg
- 16 tbsps butter, melted, divided in half
- 1 (8 oz) package cream cheese, softened
- 2 eggs
- 1 tsp vanilla
- 1 box powdered sugar, (16 oz)

Summary

Yield: 6

Prep Time: 30 minutes

Category: Cakes

Cuisine: American

Tags: Goosey, butter, Cake

Instructions

Preheat oven to 350°.

Combine the cake mix, egg and 8 tablespoons butter and mix well with an electric mixer. Pat the mixture into the bottom of a lightly greased 13 by 9-inch baking pan.

In a large bowl, beat the cream cheese until smooth. Add the eggs, vanilla and 8 tablespoons butter and beat together.

Next, add the powdered sugar and mix well. Spread over cake batter and bake for 40 to 50 minutes. Make sure not to over bake as the center should be a little goosey.

Notes

Gooey Butter Cake

This recipe was submitted by Liza Hutchins Kay.