

Goopy Butter Cake

Crust

- 1 box butter-recipe cake mix
- 1 egg
- ½ cup (1 stick) butter, melted

Filling

- 1 8 oz. package cream cheese, softened
- 2 eggs
- 1 tsp. pure vanilla extract
- 4 cups (1 16oz box) powdered sugar
- ½ cup (1 stick) butter, melted
- 1 cup chocolate chips (optional)
- ½ cup pecans (optional)

Directions

Preheat oven to 350 degrees. Light grease a 9 x 13 in. baking pan. In a bowl, combine cake mix, egg, and butter with an electric mixer. Mix well. Pat into the bottom of prepared pan and set aside. Still using an electric mixer, beat cream cheese until smooth; add eggs and vanilla. Dump powdered sugar and beat very well. Reduce the speed of mixer and slowly pour in melted butter.



Mix well. Stir in the chocolate chips. Pour filling onto cake mixture and spread evenly. Bake for 40-50 minutes. You want the center to be a little gooey, so don't bake it past that point. Remove from oven and allow to cool completely. If you want to drizzle melted chocolate over the top allow it to cool for at least 15 minutes and then drizzle. Allow to cool for at least another hour and then cut into bars.

