

Gooney Butter Cake

Crust

- 1 box yellow cake mix
- 1 stick of butter or margarine
- 1 egg

Topping

- 1 8-oz, brick cream cheese
- 2 eggs
- 4 cups powdered sugar

1. Preheat oven to 350 degrees. Spray non-stick coating on 13x9x2 pan.
2. Soften/melt butter. Mix all crust ingredients together to form a firm dough. press into pan.
3. Soften cream cheese slightly; blend together with eggs and beat well. gradually add powdered sugar until smooth. pour on top of crust.
4. bake in 350 degree oven for 40 minutes, longer if necessary, until top is golden brown and flaky.
5. remove from oven and cool, sprinkle with powdered sugar if desired.