Gooey Butter Cake
(A Bake Sale favorite)

1 box Pillsbury Classic White Cake mix
½ cup butter, melted
1 egg
8 oz. Philadelphia Cream Cheese, softened (I use 1/3 less fat which looks & tastes fine; given the box of cake mix, stick of butter & pound of sugar, I’m not sure why I’ve taken to using 1/3 less fat cream cheese but maybe that makes this recipe 1/12 less deadly!)
1 lb. confectioner’s sugar
2 eggs
additional confectioner’s sugar for garnish

1) Preheat oven to 350 degrees grease a 13x9x2” baking dish.  
2) Combine cake mix, butter and one egg with a wooden spoon. Spread into bottom of lightly greased baking dish. 
3) With electric mixer, beat cream cheese. Add eggs, mix. Add confectioner’s sugar, mix until smooth. Pour atop crust mixture in baking dish.
4) Bake at 350° for 40-45 minutes ‘til golden brown. Let cool completely before cutting into squares. Just before serving, sift confectioner’s sugar over the top.

NOTE: You can bake 2 of these at a time. With a convection oven, you can bake 4-6 of these at a time.

Deborah Lovett

Deborah has been making 10 of these cakes for The Bake Sale for the last few years. They are a perennial favorite and we’ll miss her when her son graduates in 2010.