

Gooney Butter Cake

Preheat oven to 350 degrees F. Lightly grease 9×13 baking pan.

- 2 1/3 cup flour
- 1 Tbsp baking powder
- 3/4 tsp salt
- 1 1/2 cup sugar
- 2 large eggs
- 1 stick butter or oleo (1/2 cup), softened at room temperature
- 1 tsp vanilla extract



1. Mix all together; pour into a prepared baking pan.

Variation: You may substitute the flour, baking powder, salt and sugar for a butter or yellow cake mix...works just as well. 8 oz. cream cheese, room temperature eggs 2 1/2 + 1 cup powdered sugar.

2. Mix together cream cheese, eggs and 2 1/2 cups powdered sugar and put on top of mixture in baking pan.
3. Bake for 35 to 40 minutes, until top is lightly browned. Remove from oven, cool completely. Dust with 1 cup powdered sugar. Cut in squares and serve