

GOOEY BUTTER CAKE

1 box butter cake mix
3 eggs
2 sticks margarine
1 8 oz pkg cream cheese, softened
1 1-lb box confectioners sugar

Preheat oven to 350 degrees and grease 9x13 cake pan.

1. Prepare cake mix, adding 1 egg and 1 stick of melted margarine. Pour batter into prepared cake pan, then press down.
2. Mix the softened cream cheese, remaining 2 eggs, confectioners sugar (reserving enough to dust over finished cake) and remaining stick of melted margarine together in a small mixing bowl. Pour the mixture over the batter in the cake pan.
3. Bake for 40 to 50 min without opening the oven door. When done, the cake will appear very fluffy.
4. After the cake cools, sprinkle it with a dusting of powdered sugar.