Gooey Butter Cake

1ST LAYER:
2 EGGS
1 STICK BUTTER (ROOM TEMP)
1 BOX OF POUND-CAKE MIX (not regular cake mixes)

Mix the ingredients above (batter will be sticky and thick). Spray an 8x10 or 9x9 brownie pan with baking spray. Using a spatula, spread batter evenly across the bottom of the pan.

2ND LAYER:
2 EGGS
8 OZ. CREAM CHEESE (ROOM TEMP)
1 TSP. VANILLA EXTRACT
1 LB. POWDERED SUGAR (Reserve an 1/8 cup for garnish)

Cream 2 eggs, vanilla, & cream cheese until blended well. Add powdered sugar, reserving a little for the top of cake to garnish. Mix until creamy, then pour <u>over</u> the bottom layer in the pan. The pan will look full, and that is okay! Bake for 15 min. at 300 degrees. Sprinkle powdered sugar on top of the cake and return to the oven to bake for 45 more minutes at 300 degrees! (A total cook time of 1 hour). Take out and enjoy warm or cold!

"Prepare to be amazed!"-Tammy