

Lemon Goopy Butter Cake

Recipe Pictured on Page: 86

1st Layer:

2 EGGS

1 STICK BUTTER (ROOM TEMP)

1 LEMON POUND CAKE MIX

Mix ingredients above until well blended. Batter will be sticky and thick. Spray a 9"x9" or 11"x7" Brownie pan with baking spray. Using a spatula, spread dough evenly across the bottom of pan.

IMPORTANT: do not make in a 13x9 sheet cake pan or it will dry.

2nd Layer:

2 EGGS

8-OZ. CREAM CHEESE (ROOM TEMP)

1 TSP. VANILLA EXTRACT

1 LB POWDERED SUGAR (RESERVE 1/8 CUP)

Mix eggs, vanilla, & cream cheese until smooth and creamy. Add powdered sugar (minus 1/8 cup). Mix until creamy. Pour over the bottom layer in pan. The pan will look full. Bake for 15 min. at 300 degrees. Take out of oven and sprinkle reserved powdered sugar on top of cake. Return to oven and bake 45 more minutes for a total cook time of 1 hour. Take out and eat warm or cold. Enjoy!

Tammy's Tips: This is better with pound cake mix so do not use a regular cake mix.