Betty's Gooey Butter Cake--Great for Easter!

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In this video, Betty demonstrates how to make a Gooey Butter Cake. This cake originated in St. Louis, Missouri. It is very easy to make, particularly with the use of a packaged cake mix. If you are looking for an easy, great-tasting cake for Easter, this might be it!

Ingredients:

18.25-ounce package yellow cake mix
1 egg
1 stick butter (1/2 cup), melted and cooled
8-ounce package cream cheese, softened
2 additional eggs
1 teaspoon vanilla extract
1 additional stick butter (1/2 cup), melted and cooled
16-ounce box confectioner's sugar (powdered sugar or icing sugar)
cooking oil spray

In a mixing bowl, combine the yellow cake mix, 1 egg, and 1 stick melted butter. Mix with an electric mixer until fully mixed. Press this mixture firmly and evenly into a 13-inch by 9-inch by 2-inch baking dish that has been sprayed with cooking oil spray. Set aside. In a mixing bowl, beat 8 ounces of cream cheese until light and fluffy. Add 2 eggs, 1 teaspoon vanilla, and 1 stick of melted butter. Beat until fully mixed. Add 1 box confectioner's sugar and beat well. Spread mixture evenly over the cake mixture and bake in a 350 degree (F) oven for 40 to 45 minutes. Remove from oven and allow to cool. Cut into squares of desired size and serve. Enjoy! --Betty