

This Easy Neiman Marcus Cake Is Pure Retro Dessert Perfection

A decadent dessert bar with a gooey cream cheese top, buttery base, and rich Southern charm.



OVEN
350°F

TIME
45 min

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INGREDIENTS

- 1 box cake mix (any flavor - yellow or butter cake works best)
- 1 stick unsalted butter, melted
- 2 large eggs
- 1 cup chopped nuts (pecans or walnuts)
- For the Cream Cheese Layer:
 - 1 (8 oz) package cream cheese, softened
 - 1 (16 oz) box powdered sugar
 - 1 large egg

DIRECTIONS

- 1. Preheat and Prep:** Preheat oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan or line with parchment paper for easier removal.
- 2. Make the Base Layer:** In a large mixing bowl, combine cake mix, melted butter, and 2 eggs until a thick batter forms. Fold in chopped pecans or walnuts. Spread evenly in the prepared pan.
- 3. Mix the Topping:** In another bowl, beat together the softened cream cheese, powdered sugar, and egg until smooth and creamy. Pour over the cake layer and spread evenly to cover.
- 4. Bake:** Bake for 45 minutes, or until the top is golden and set but the center is still slightly jiggly. This ensures that signature gooey texture.
- 5. Cool and Serve:** Let the cake cool completely in the pan before slicing. Dust with powdered sugar if desired. Serve at room temp or chilled for an extra dense bite.

TIPS FOR SUCCESS

Use room temperature cream cheese to avoid lumps in the topping.

Don't overbake- a little jiggle = gooey magic .

Let cool fully before slicing to get clean, bakery-style squares.

Make it ahead -flavor intensifies after a day in the fridge.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-easy-neiman-marcus-cake-is-pure-retro-dessert-perfection/>