

Neiman Marcus Cake: The Goopy Butter Cake That's Always a Hit

Neiman Marcus Cake: A Goopy, Golden Classic That Melts in Your Mouth



OVEN
350°F

TIME
45 min

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INGREDIENTS

- 1 box cake mix (any flavor-yellow and chocolate are most popular)
- 1 stick (1/2 cup) butter, melted
- 2 large eggs
- 1 cup chopped pecans or walnuts
- 1 (8 oz) package cream cheese, softened
- 1 (16 oz) box powdered sugar
- 1 large egg

DIRECTIONS

- 1.** Preheat : OvenSet your oven to 350°F (175°C). Grease and flour a 9x13-inch baking dish.
- 2.** Make the : Base LayerIn a large bowl, mix the cake mix, melted butter, and 2 eggs until a thick batter forms. Stir in chopped nuts. Press this mixture evenly into the bottom of your prepared pan.
- 3.** Mix the : Top LayerIn another bowl, beat softened cream cheese with powdered sugar and 1 egg until smooth. Pour over the cake base and spread evenly.
- 4.** Bake: Bake for 45 minutes, or until the top is set and just lightly golden. The center should jiggle slightly-this gives the cake its signature goopy texture.
- 5.** Cool and : SliceAllow to cool completely in the pan before cutting into bars or squares.

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

Original recipe: <https://chefmaniac.com/neiman-marcus-cake-the-goopy-butter-cake-thats-always-a-hit/>