

Goosey Butter Cake Bars - The Ultimate Sweet Tooth Satisfaction!

Goosey Butter Cake Bars - Rich, Creamy, and Irresistibly Sweet



OVEN
350°F

TIME
35 min

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INGREDIENTS

For the Crust:

- 1 box yellow cake mix
- $\frac{1}{2}$ cup unsalted butter, melted
- 1 egg

For the Filling:

- 8 oz cream cheese, softened
- 2 eggs
- 4 cups powdered sugar

DIRECTIONS

1. Prep the Pan: Preheat your oven to 350°F (175°C).
2. Grease a 9x13-inch baking pan or line with parchment for easy removal.
3. Make the Crust: In a large mixing bowl, combine the cake mix, melted butter, and 1 egg.
4. Stir until a soft, sticky dough forms.
5. Press evenly into the bottom of your prepared pan.
6. Prepare the Filling: In a separate bowl, beat the cream cheese until smooth.
7. Add in the 2 eggs and beat until combined.
8. Gradually mix in the powdered sugar until fully incorporated and silky.
9. Assemble and Bake: Pour the cream cheese mixture over the crust.
10. Spread gently to the edges to create a smooth top layer.
11. Bake for 30-35 minutes, until the top is set and just starting to crack.
12. Cool and Slice: Let the bars cool completely in the pan.
13. Slice into squares and dust with extra powdered sugar if desired.

SWAPS & NOTES

and Swaps Cake mix : Yellow is classic, but try spice cake or chocolate for fun variations.

Butter : Unsalted gives you control, but salted works in a

pinch.

Cream cheese : Use full-fat for the creamiest texture.

Add-ins : A splash of vanilla or lemon zest in the filling can elevate the flavor even more.

TIPS FOR SUCCESS

Don't overbake : The center should still jiggle slightly-it'll firm up as it cools.

Use parchment : It makes cleanup and slicing a breeze.

Chill before slicing : For cleaner cuts, refrigerate the bars for 1-2 hours before serving.

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

Original recipe: <https://chefmaniac.com/goeey-butter-cake-bars-the-ultimate-sweet-tooth-satisfaction/>