

Easy Cream Cheese Squares: Your New Favorite Cake Mix Dessert

Cream Cheese Squares: An Effortlessly Delicious Dessert



OVEN
350°F

TIME
35 min

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INGREDIENTS

- 1 box (about 15.25 oz) yellow cake mix
- 2 large eggs, beaten
- $\frac{1}{2}$ cup (1 stick) unsalted butter, softened
- 4 cups confectioner's sugar (powdered sugar)
- 1 (8-oz) box cream cheese, softened
- 1 teaspoon vanilla extract

DIRECTIONS

1. Prepare the Baking Pan & Preheat Oven: Preheat your oven to 350°F (175°C). Lightly butter or spray a 9x13-inch baking pan. You can also line it with parchment paper, leaving an overhang on the sides, for easier removal and cutting.
2. Make the Cake Base: In a medium mixing bowl, combine the entire box of yellow cake mix, the 2 large beaten eggs, and the $\frac{1}{2}$ cup of softened butter. Mix these ingredients together with a spoon or electric mixer on low speed until everything is evenly moistened and a thick, somewhat crumbly dough forms. It won't be like traditional cake batter, but rather a soft, pliable dough.
3. Press the Cake Layer: Press the cake batter mixture evenly onto the bottom of the prepared 9x13-inch pan. You can use your hands, the back of a spoon, or a flat bottomed glass to ensure it's pressed into a smooth, even layer covering the entire bottom.
4. Prepare the Cream Cheese Topping: In a separate large mixing bowl, combine the 4 cups of confectioner's sugar, the 8-oz box of softened cream cheese, and the 1 teaspoon of vanilla extract. Using an electric mixer, beat these ingredients together on medium speed until the mixture is completely creamy and smooth, with no lumps. Scrape down the sides of the bowl as needed to ensure everything is incorporated.
5. Assemble the Squares: Carefully spoon the cream cheese and frosting mixture over the top of the pressed cake base. Use an offset spatula or the back of a spoon to gently spread the cream cheese layer evenly across the entire surface.

6. 6. Bake: Place the pan in the preheated oven and bake for 35 minutes. The cream cheese layer should be set and lightly golden, and the edges of the cake layer should be slightly browned.
7. 7. Cool and Serve: Remove the pan from the oven and let the Cream Cheese Squares cool completely on a wire rack before cutting them into squares. Cooling fully is crucial for the layers to set properly and for clean cuts. Once cooled, slice into desired square sizes and serve!

SWAPS & NOTES

Cake Mix Flavor: While yellow cake mix is classic, feel free to experiment with other flavors like vanilla cake mix , butter golden cake mix , or even a chocolate cake mix for a twist.

Butter: Ensure your butter is truly softened for easy mixing into the cake base.

If it's too cold, it won't combine properly.

Cream Cheese: Like the butter, make sure your cream cheese is fully softened to achieve a smooth, lump-free topping.

TIPS FOR SUCCESS

Room Temperature Ingredients: For both the butter and cream cheese, ensuring they are softened to room temperature is vital for a smooth, lump-free mixture.

Don't Overmix the Cream Cheese: Once the cream cheese mixture is smooth, stop mixing.

Overmixing can incorporate too much air.

Patience with Cooling: Resist the urge to cut into the squares before they are completely cool.

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

Original recipe: <https://chefmaniac.com/easy-cream-cheese-squares-your-new-favorite-cake-mix-dessert/>