

A recipe from *Some Kitchen Stories*

Ooey Gooey Butter Cake Bars

From Momofuku Milk Bar via Wee Eats | Makes 64 1-inch bars

Ingredients

1 box of yellow cake mix
4 ounces of butter, melted
3 eggs
8 ounces of cream cheese, softened
1 pound (16 ounces) of powdered sugar
1 tsp. of vanilla extract

Prepare

1. Preheat oven to 350 F. Line an 8 x 8 inch pan with parchment paper.
2. Make the base first: mix together cake mix, butter and 1 egg.
3. Pat into pan, create an even layer.
4. Make the ooey gooey layer: Cream together the cream cheese, 2 eggs, sugar and vanilla.
5. Pour gooey layer over cake layer, spread to edges.
6. Bake for 45* minutes or until edges are golden brown, center should be a creamy yet solid consistency like cheesecake or heaven.
7. Cool completely in pan before cutting into 1-inch squares with a clean, dry knife. For best square results, pop into freezer and chill before slicing.