

Googy Butter Cakes

I get requests for these all the time! They're kindof like a blondie brownie with a custardy, cheesecakey topping and a flaky crust. I do all the mixing in one large bowl – crust, then filling. Dust with powdered sugar before service.

- 1 cup chopped pecans or macadamias (optional)
- 1/2 cup butter, melted
- 3 large eggs
- 1 package French vanilla or yellow cake mix
- 1 package cream cheese, softened
- 1 pound (4 cups) powdered sugar (can also be made with only 2 cups)
plus a couple of Tbsp for sprinkling

1. Combine pecans, butter, 1 egg and cake mix.
2. Mix with greased hands until well blended. If dough won't press together nicely add a few teaspoons of water.
3. Press into the bottom of a lightly greased 13X9 inch pan and set this aside.
4. Combine remaining 2 eggs, cream cheese and powdered sugar in a large bowl.
5. Beat at medium speed until smooth.
6. Pour cream cheese mixture over cake mix layer.
7. Bake at 350 for 35-40 minutes or until cheese mixture is set.
8. Let cool completely in pan on wire rack. Dust with powdered sugar and serve at room temp or chill. Keeps 1 week in fridge, 1 day on counter (tightly wrapped)

Yield: 24 to 36 small squares

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