

Goopy Buttercake



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Recipe by: Laura Vitale

Serves 12

Prep Time: 15 minutes
Cook Time: 35 minutes

Ingredients

__ 1 (18 ounce) box of Vanilla Cake Mix or 1
Batch of my Homemade Vanilla Cake Mix
__ 1 Egg
__ 1/2 cup of butter softened
__

For the Filling:

__ 4 oz of Cream Cheese, softened at room
temperature
__ 1 cup of Butter, softened at room
temperature
__ 5 oz of Evaporated Milk
__ 1 cup of Granulated Sugar
__ 1/4 cup of Light Corn Syrup
__ 1 tbsp of Vanilla
__ 2 Eggs
__ 1/2 tsp of salt
__ Rest of cake mix

1) In the bowl of a standing mixer fitted with a paddle attachment, mix together 2 and a half cups of the cake mix, one egg and the butter until the mixture is very crumbly.

2) Press the crumbly mixture into the bottom of a greased 9x13 baking pan and set it aside.

3) In the same bowl with the paddle attachment, add all of the ingredients for the filling including the remaining cake mix and mix on medium speed for 2 minutes.

4) Pour the creamy mixture on top of the crust, then bake the cake in a 350 degree oven for 35 minutes. Allow it to cool completely before cutting and serving.

NOTE: DO NOT over bake this cake, its meant to be sticky and borderline gooey (as the name implies) in the center. I like to serve mine with berries tossed in a little fresh orange juice to off set the sweetness of the cake and provide some brightness.

