Sinfully Good Gooey Butter Coffee Cake

Cynthia H shawe The Church of St. Michael and St. George - St. Louis, MO - 1980

1 yellow cake mix 1 stick melted butter 4 eggs 1 package (8 ounce) cream cheese 1 package (16 ounce) powdered sugar Preheat the oven to 350 degrees.

In a bowl, combine the cake mix, melted butter and two eggs. Mix well.

in a bowl, reserve 3/4 cup of powdered sugar.

Pour the batter into a greased 13x9-inch or 12x12-inch pan.

In a bowl, combine the remaining two eggs, cream cheese and the remaining powdered sugar. Mix well. Pour over the top of the cake mixture.

Bake for 30 to 40 minutes.

Sprinkle the reserved powdered sugar on top.

Per Serving (excluding unknown items): 4621 Calories; 253g Fat (48.8% calories from fat); 66g Protein; 531g Carbohydrate; 6g Dietary Fiber; 1361mg Cholesterol; 5303mg Sodium. Exchanges: 6 Lean Meat; 47 Fat; 35 Other Carbohydrates.