Oooey Gooey Butter Cake

The texture of a brownie, but without chocolate!

♡♡♡Cake♡♡♡

1 package of yellow cake mix

1 egg

1 stick of melted butter

1 tsp. Cookie Nip

♡♡♡Filling♡♡♡

8 oz. cream cheese, softened

2 eggs

1 stick of butter, softened

2 cups powdered sugar

1 tsp. Cookie Nip

Preheat oven to 350 degrees. Combine the cake mix, egg, melted butter and Cookie Nip and mix well with electric mixer. Press the dough in a lightly greased glass baking dish. Wash the mixing bowl and then beat together the cream cheese, eggs, soft butter, and Cookie Nip until creamy. Add the powdered sugar and mix well. Spread over the cake batter and bake for 40-50 minutes. Don't over bake. The center should still be gooey when you take it out of the oven. Cut when completely cool. This cake is so rich, you will want to cut in small pieces. Take a picture of and post on The Cookie School page!

The Cookie School is hosting free classes for kids every Monday and Thursday at 1:00 p.m. via Facebook live on The Cookie School Facebook page.