

# DOUBLE CHOCOLATE GOOEY BUTTER CAKE

## Double Chocolate Gooey Butter Cake

- 1 c butter, separated into halves, melted
- 1 pkg chocolate cake mix
- 3 large eggs
- 8 ounces cream cheese, softened
- 3-4 T cocoa powder
- 1 1lb box 10x sugar
- 1 t vanilla

1. Heat oven to 350 degrees and place rack in center. Lightly butter a 13x9 cake pan. In a large bowl, stir together cake mix, 1/2 c butter, and 1 egg until well combined. Evenly pat into prepared pan and set aside.
2. Beat cream cheese on med until smooth. beat in 2 eggs and cocoa until well combined. Reduce speed to low and add sugar. Beat until well combined. Gradually beat in 1/2 c butter and vanilla, beat until smooth. Spread over cake mixture in pan.
3. Bake until set around edges but center is a little gooey, 40-50 minutes. Do Not Over Bake!! Let cool slightly before serving.

LollyChops.com



DOUBLE CHOCOLATE GOOEY BUTTER CAKE