

Orange Ooey Gooney Butter Cake Bars

Internet Address: <https://www.pauladeen.com/recipe/orange-ooey-gooney-butter-cake/>

Paula Deen



Servings: 18

1. Preheat oven to 350 °F.
2. Combine the cake mix, one egg, and 8 tablespoons of the melted butter and mix well with an electric mixer.
3. Pat the mixture into the bottom of a lightly greased 13 by 9-inch baking pan. Use an offset spatula to help if it makes the spreading a bit easier. Push the mixture all the way to the edges, but not up the sides.
4. Using the same mixing bowl, beat the cream cheese until smooth, using an electric mixer. Add 2 eggs, orange extract, orange juice, and the additional 8 tablespoons of melted butter, and beat together until smooth.
5. Add the powdered sugar and mix well. Fold in the orange zest by hand as you don't want to lose any of it to the mixer blades.
6. Spread over cake batter and bake for 40 to 45 minutes. Make sure not to over bake as the center should be a little gooey. The top will have a lovely golden color. Cool completely then cut into small bars, about 2x3 or 2x2. These are very rich. Once cooled completely they are a little bit hard to cut - use a sharp knife or stainless steel spatula to cut into bars, then (carefully) use a spatula to remove each square from the pan. Can be made a day ahead. Refrigerate after they're cooled, but bring to room temp before serving.

BASE LAYER:

10 1/2 ounces orange cake mix

1 large egg

8 tablespoons butter, melted

CREAM CHEESE LAYER:

8 ounces cream cheese, softened

2 teaspoons orange extract, if you don't have it, omit

2 large eggs

8 ounces butter, melted

zest and juice of 1 small orange

16 ounces powdered sugar

Per Serving (excluding unknown items): 291 Calories; 20g

Fat (62.2% calories from fat); 2g Protein; 26g

Carbohydrate; 0g Dietary Fiber; 84mg Cholesterol; 173mg

Sodium; 25g Total Sugars; trace Vitamin D; 22mg

Calcium; trace Iron; 34mg Potassium; 35mg Phosphorus.

Exchanges: .

Carolyn T's Blog: tastingspoons.com