STRAWBERRY OOEY GOOEY BUTTER CAKE
Hettie Wilkerson

Ingredients:

- 1 (18.25 – ounce) package strawberry cake mix
- ½ cup butter, softened
- 4 large eggs, divided
- 1 (8 – ounce) package cream cheese, softened
- 1 (16 – ounce) box confectioners' sugar
- 1 cup chopped fresh strawberries
- Garnish: sweetened whipped cream, strawberries

Directions:

Preheat oven to 350 degrees. Lightly grease a 13 x 9- inch baking pan. In a large bowl, combine cake mix, butter, and 1 egg. Press mixture into bottom of prepared pan. In a separate bowl, beat cream cheese and 3 eggs at medium speed with an electric mixer until smooth. Gradually beat in confectioners' sugar until combined. Stir in strawberries. Spoon mixture over cake mixture; bake for 35 to 40 minutes, or until center is set. Cool completely; cut into squares to serve. Garnish with sweetened whipped cream and strawberries, if desired.

Recipe Courtesy of McLeod Farms, **www.macspride.com**.