



Ooey Gooey Butter Cake

READY IN



100 min.

SERVINGS



16

CALORIES



319 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter melted
- ☐ 16 ounce confectioners' sugar for dusting plus more
- ☐ 8 ounce cream cheese softened
- ☐ 2 eggs
- ☐ 1 teaspoon vanilla extract
- ☐ 15.3 ounce duncan hines classic decadent cake mix yellow

Equipment

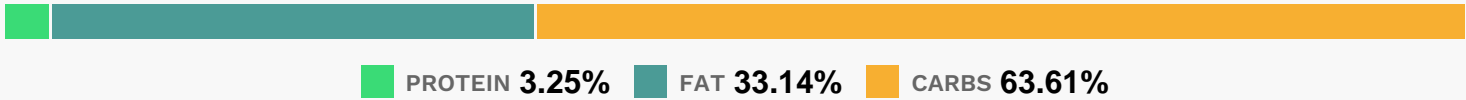
- ☐ bowl

- ☐ oven
- ☐ baking pan

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish.
- ☐ Mix cake mix and 2 eggs together in a bowl.
- ☐ Add butter and vanilla extract; mix until batter is smooth and thick.
- ☐ Spread batter into the prepared baking dish.
- ☐ Beat confectioners' sugar, cream cheese, and 2 eggs together in a bowl until smooth; spread over batter.
- ☐ Bake in the preheated oven until sides of cake are pulled away from dish and browned, 25 to 35 minutes. Cool cake completely.
- ☐ Sprinkle more confectioners' sugar over cooled cake.

Nutrition Facts



Properties

Glycemic Index:4.81, Glycemic Load:0.21, Inflammation Score:-3, Nutrition Score:3.4508695498757%

Nutrients (% of daily need)

Calories: 318.77kcal (15.94%), Fat: 11.9g (18.31%), Saturated Fat: 7.12g (44.5%), Carbohydrates: 51.42g (17.14%), Net Carbohydrates: 51.09g (18.58%), Sugar: 40.01g (44.46%), Cholesterol: 50.03mg (16.68%), Sodium: 295.23mg (12.84%), Alcohol: 0.09g (100%), Alcohol %: 0.13% (100%), Protein: 2.63g (5.25%), Phosphorus: 111.54mg (11.15%), Vitamin A: 397.34IU (7.95%), Calcium: 75.86mg (7.59%), Vitamin B2: 0.13mg (7.54%), Selenium: 3.96µg (5.66%), Folate: 22.45µg (5.61%), Vitamin B1: 0.07mg (4.55%), Vitamin E: 0.59mg (3.95%), Iron: 0.69mg (3.85%), Vitamin B3: 0.65mg (3.23%), Manganese: 0.06mg (2.82%), Vitamin B5: 0.27mg (2.71%), Vitamin B12: 0.12µg (1.99%), Vitamin B6: 0.04mg (1.92%), Vitamin K: 1.59µg (1.52%), Zinc: 0.22mg (1.5%), Copper: 0.03mg (1.41%), Fiber: 0.32g (1.3%), Magnesium: 4.81mg (1.2%), Potassium: 41.64mg (1.19%)