



Pumpkin Gooey Butter Cakes

READY IN



80 min.

SERVINGS



8

CALORIES



711 kcal

DESSERT

Ingredients

- 8 tablespoons butter melted
- 15 ounce pumpkin canned
- 1 teaspoon cinnamon
- 8 ounce cream cheese softened
- 1 eggs
- 3 eggs
- 1 teaspoon nutmeg
- 16 ounce powdered sugar
- 1 teaspoon vanilla

18.3 ounce duncan hines classic decadent cake mix yellow

Equipment

bowl

oven

baking pan

hand mixer

Directions

Preheat oven to 350 degrees F.

Combine the cake mix, egg, and butter and mix well with an electric mixer. Pat the mixture into the bottom of a lightly greased 13 by 9-inch baking pan.

To make the filling: In a large bowl, beat the cream cheese and pumpkin until smooth.

Add the eggs, vanilla, and butter, and beat together. Next, add the powdered sugar, cinnamon, nutmeg, and mix well.

Spread pumpkin mixture over cake batter and bake for 40 to 50 minutes. Make sure not to overbake as the center should be a little gooey.

Serve with fresh whipped cream.

Variations: For a Pineapple Goopy Cake: Instead of the pumpkin, add a drained 20-ounce can of crushed pineapple to the cream cheese filling. Proceed as directed above.

For a Banana Goopy Cake: Prepare cream cheese filling as directed, beating in 2 ripe bananas instead of the pumpkin. Proceed as directed above.

For a Peanut Butter Goopy Cake: Use a chocolate cake mix.

Add 1 cup creamy peanut butter to the cream cheese filling instead of the pumpkin. Proceed as directed above.

Nutrition Facts



PROTEIN 4.23% FAT 31.42% CARBS 64.35%

Properties

Glycemic Index:19, Glycemic Load:0.48, Inflammation Score:-10, Nutrition Score:14.691304403803%

Nutrients (% of daily need)

Calories: 711.06kcal (35.55%), Fat: 25.24g (38.83%), Saturated Fat: 14.8g (92.51%), Carbohydrates: 116.3g (38.77%), Net Carbohydrates: 113.8g (41.38%), Sugar: 86.5g (96.11%), Cholesterol: 140.57mg (46.86%), Sodium: 684.99mg (29.78%), Alcohol: 0.17g (100%), Alcohol %: 0.09% (100%), Protein: 7.64g (15.27%), Vitamin A: 9122.96IU (182.46%), Phosphorus: 297.07mg (29.71%), Vitamin B2: 0.36mg (21.18%), Calcium: 197.05mg (19.7%), Selenium: 11.84µg (16.91%), Folate: 63.87µg (15.97%), Iron: 2.57mg (14.26%), Manganese: 0.27mg (13.32%), Vitamin E: 1.96mg (13.09%), Vitamin B1: 0.18mg (11.94%), Vitamin K: 12.1µg (11.52%), Fiber: 2.5g (10.01%), Vitamin B5: 0.96mg (9.63%), Vitamin B3: 1.75mg (8.75%), Vitamin B6: 0.13mg (6.71%), Copper: 0.13mg (6.61%), Magnesium: 24.83mg (6.21%), Potassium: 214.86mg (6.14%), Vitamin B12: 0.35µg (5.78%), Zinc: 0.72mg (4.8%), Vitamin D: 0.44µg (2.93%), Vitamin C: 2.25mg (2.73%)