



St. Louis Goopy Butter Cake

 Popular

READY IN



55 min.

SERVINGS



12

CALORIES



320 kcal

DESSERT

Ingredients

- ☐ 8 oz cream cheese softened
- ☐ 1 large eggs
- ☐ 2 large eggs beaten
- ☐ 2 cups powdered sugar
- ☐ 1 Box cake mix yellow

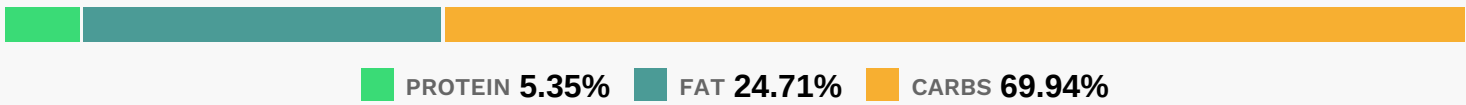
Equipment

- ☐ frying pan
- ☐ oven

Directions

- ☐ Preheat oven to 325°
- ☐ Combine, Cake mix, 1 egg and melted margarine or butter. Press into a greased 9×13 pan with your fingers Blend, cream cheese, 2 beaten eggs, and powdered sugar until smooth.
- ☐ Spread over first batter.
- ☐ Bake for 40–45 minutes, or until edges are brown. Dust with powdered sugar on top after cake has cooled

Nutrition Facts



Properties

Glycemic Index:2.25, Glycemic Load:0.28, Inflammation Score:-2, Nutrition Score:5.1991304470145%

Nutrients (% of daily need)

Calories: 320.37kcal (16.02%), Fat: 8.89g (13.67%), Saturated Fat: 4.91g (30.67%), Carbohydrates: 56.6g (18.87%), Net Carbohydrates: 56.08g (20.39%), Sugar: 38.97g (43.3%), Cholesterol: 65.59mg (21.86%), Sodium: 391.14mg (17.01%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.33g (8.66%), Phosphorus: 178.53mg (17.85%), Vitamin B2: 0.2mg (12%), Calcium: 116.44mg (11.64%), Selenium: 6.88µg (9.82%), Folate: 36.87µg (9.22%), Vitamin B1: 0.11mg (7.26%), Vitamin A: 321.32IU (6.43%), Iron: 1.15mg (6.38%), Vitamin B3: 1.02mg (5.12%), Vitamin E: 0.69mg (4.6%), Vitamin B5: 0.46mg (4.56%), Manganese: 0.09mg (4.43%), Vitamin B12: 0.2µg (3.27%), Vitamin B6: 0.06mg (3.25%), Zinc: 0.37mg (2.49%), Copper: 0.04mg (2.24%), Fiber: 0.52g (2.07%), Magnesium: 7.51mg (1.88%), Potassium: 62.85mg (1.8%), Vitamin D: 0.25µg (1.67%), Vitamin K: 1.68µg (1.6%)