



Pumpkin Gooney Cake

Crust

- 1 18.25-ounce package yellow cake mix
- 1 stick butter, melted
- 1 egg

Filling

- 1 8-ounce package cream cheese, softened
- 1 15-ounce can pumpkin
- 3 eggs
- 1 teaspoon vanilla
- 1 stick butter, melted
- 1 16-ounce box powdered sugar
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg

Preheat oven to 350 degrees. In a medium bowl, combine the cake mix, butter and egg; mix well with an electric mixer. Pat the mixture into the bottom of a lightly greased 13x9x2 inch baking dish. In another medium bowl (or quickly wash out the one you just used), prepare the filling by beating the cream cheese and pumpkin until well blended and smooth. Add the eggs, vanilla and butter. Beat until thoroughly combined. In a separate bowl, combine the powdered sugar, cinnamon and nutmeg. Gradually add the powdered sugar mixture to the pumpkin mixture. Mix well. Spread pumpkin mixture over crust batter; bake for 40 to 50 minutes, or until almost set. Serve with a dusting of powdered sugar or a dollop of whipped cream. *Makes 24 2-inch squares.*

