

U The Lexingtonienne U

CHESSE BARS

Adapted from a recipe on Cooks.com

- 1 box butter cake mix
- 1 stick butter, softened
- 2 tsp vanilla extract
- 4 eggs, divided
- 1 box powdered sugar
- 8 oz cream cheese, softened

In a mixing bowl, beat together cake mix, butter, vanilla, and 1 egg until thoroughly blended. Spread into a greased 9x13 pan, using your fingers to press the dough evenly into the pan.

In another bowl, beat together 3 eggs, sugar, and cream cheese until smooth. Spread over the first layer. Bake at 350 until the edges pull away from the pan and the top turns golden. Mine took about 50 minutes.

