Chocolate Peanut Butter Ooey Gooey Butter Cake

Amount	Measure	Ingredient - Preparation Method
		cake
1		german chocolate cake mix
1/2	cup	butter - melted
1		egg
		2nd layer
8		large peanut butter cups
3		small butterfinger bars
		cream cheese layer
8	ounces	cream cheese - softened
1	cup	peanut butter
3		eggs
1	teaspoon	vanilla
1/2	cup	butter - melted
4	cups	powdered sugar
		chocolate topping
1/2	cup	chocolate chips
1	tablespoon	vege or canola oil

Preheat oven to 350, 325 id using a glass pan.

Combine cake mix, egg and butter together. Beat until combines. Spray a 9x12 pan and pour in cake mix.

Cut peanut butter cups into 4 pieces. Roughy chop butterfingers. Spread evenly.

Combine cream cheese, vanilla and peanut butter together. Add eggs one and a time and mix in. Add buter. Add sugar. Spread evenly.

Bake for 50 minutes. Remove from oven and cool. It will be a little jiggly in middle.

Melt chocolate for 1 minute in microwave and add oil. Stir. Spread over cake.