

# Double Chocolate Gooney Butter Cakes

Servings : 20

Amount	Measure	Ingredient - Preparation Method
16	tablespoons	butter - melted
18 1/4	ounces	chocolate cake mix
3		egg
8	ounces	cream cheese - softened
4	tablespoons	cocoa powder
16	ounces	powdered sugar
1	teaspoon	vanilla extract
1	cup	chopped nuts

Preheat oven to 350.

In a large bowl, combine the cake mix, 1 egg, and 1 stick melted butter and stir until well blended. Pat mixture into prepared 13x9 greased pan.

In a stand mixer, beat cream cheese until smooth. Add 2 eggs and the cocoa powder. Lower speed and add powdered sugar. Beat until well mixed. Slowly add remaining 1 stick of butter and the vanilla, beating until smooth. Stir in nuts with spatula. Spread over top of cake in pan. Bake 40-50 minutes. Let partially cool on wire rack before cutting into pieces.