



RECIPE NAME Pumpkin Goopy Butter Cake

FROM THE KITCHEN OF Gretchen Kinney, Crop Insurance Support Specialist

### INGREDIENTS & DIRECTIONS

- |   |                                 |
|---|---------------------------------|
| 1 (18 1/4 ounce) package yellow cake mix  | 3 eggs                          |
| 1 egg                                     | 1 teaspoon vanilla              |
| 2 sticks melted and divided butter        | 1 (16 ounce) box powdered sugar |
| 1 (15 ounce) can pumpkin                  | 1 teaspoon cinnamon             |
| 1 (8 ounce) package softened cream cheese | 1 teaspoon nutmeg               |

Preheat oven to 350 degrees. To make the cake, combine cake mix, 1 stick melted butter and one egg and mix well. Pat the mixture into a lightly greased 13×9-inch baking pan. Prepare filling - In a large bowl, beat the cream cheese and pumpkin until smooth. Add the 3 eggs, vanilla, and 1 stick melted butter and beat together. Next, add the powdered sugar, cinnamon, nutmeg, and mix well. Spread pumpkin mixture over cake batter and bake for 40 to 50 minutes. Make sure not to over bake as the center should be a little gooey. Serve with fresh whipped cream.

*Recipe originally by Paula Deen*