

GOOEY BUTTER BARS

FROM THE KITCHEN OF CHEF CHRIS PHILLIPS, PERFECTLY PASTRY

Ingredients (Bottom):

40oz/5 cups yellow cake base

8 oz/1 cup butter (melted)

Use a sheet pan with sides for the cake to rise, or use a riser on a flat sheet pan

Directions:

4 eggs
mixer

1. Always start with the bottom.
2. Put cake mix in the mixer.
3. Melt your butter.
4. Pour butter into cake mix.
5. Start your mixer. Then add eggs but you need the dough moving when you add eggs to prevent eggs from cooking.
6. Will be a very soft dough
7. Spray nonstick spray on a cake pan that has sides.
8. Press cake mix into the bottom of cake pan.

*Cooking, Carols
& Cocktails*



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Ingredients (Top):

24 oz/3 cups cream cheese

51 oz/a little less than 6.5 cups
powdered sugar

6 eggs

0.50 oz/1 tablespoon vanilla

Directions:

1. Preheat oven 350 degrees Fahrenheit.
2. Put cream cheese in mixer, let it beat while you get your powdered sugar ready.
3. Turn off, scrape bowl (scraping highly important in this recipe)
4. Mix powdered sugar in with cream cheese.
5. Scrape down bowl.
6. Once mixed powdered sugar is mixed in, turn to medium and mix for 10 minutes.
7. Scrape down sides of bowl.
8. Add eggs one at a time incorporating in between.
9. Scrape side of bowls.
10. Then add vanilla and mix.
11. Scrape side of bowls. Be sure to get everything off the bottom.
12. Pour this mixture over the top of your cake crust.
13. Bake for 30 minutes. Rotate and bake for about another 30 minutes. You want it golden brown on top and no longer loosely jiggle in the center.
14. Top with powdered sugar before serving. Remember convection ovens bake differently than your oven at home. Times may vary slightly.

