

# Pumpkin Goopy Butter Cake

Submitted by Carol Tallick, as found at foodnetwork.com



## Cake:

1 pkg yellow cake mix  
1 egg  
8 Tbsp butter, melted

## Filling:

8oz pkg cream cheese, softened  
15oz can pumpkin  
3 eggs  
1 tsp vanilla  
8 Tbsp butter, melted  
16oz box powdered sugar  
1 tsp cinnamon  
1 tsp nutmeg

Preheat oven to 350°.

To make Cake: Combine all cake ingredients and mix well with an electric mixer. Pat the mixture into the bottom of a lightly greased 13x9 baking pan. Prepare filling.

To make the Filling: In a large bowl, beat the cream cheese and pumpkin until smooth. Add the eggs, vanilla and butter, and beat together. Next, add the powdered sugar, cinnamon and nutmeg, and mix well. Spread pumpkin mixture over cake batter and bake for 40-50 minutes. Make sure not to overbake as the center should be a little gooey. Serve with fresh whipped cream.

Variation – Pineapple Goopy Cake: Instead of the pumpkin, add a drained 20oz can of crushed pineapple to the cream cheese filling. Proceed as directed above.

Banana Goopy Cake: Prepare cream cheese filling as directed, beating in 2 ripe bananas instead of the pumpkin. Proceed as directed above.

Peanut Butter Goopy Cake: Use a chocolate cake mix. Add 1 cup creamy peanut butter to the cream cheese filling instead of the pumpkin. Proceed as directed above.

