



I have been making these for a long time, and people go crazy for them every time.â€• They look like a unique homemade creation.

Description

Ingredients:

- List of ingredients:
- Amount of Ingredients
- For the base
- 1 box of yellow cake mix (dry)
- Butter that has been melted, 8 tablespoons.
- Egg 1
- For the Sticky Layer
- Cream cheese (at room temperature) 8 ounces
- 2 beaten eggs
- Sugar in powder form, 16 ounces.

PREPARATION:

1. Heat your oven before using it: Set the temperature to 350Â°F (175Â°C). Put oil or butter on a baking pan that measures 9 by 13 inches.
2. Prepare the crust by mixing the dry cake mix, melted butter, and egg in a medium bowl. Stir until everything is well mixed together. Press the dough evenly into the bottom of the baking pan.
3. Create the sticky layer: In another big bowl, mix the cream cheese until itâ€™s smooth. Put the whisked eggs in and mix for a few minutes. Slowly mix in the powdered sugar until it is well combined.
4. Put the sticky layer evenly on top of the crust.
5. Cook in the oven that has been heated beforehand for 25-30 minutes, or until ready. Do not bake for too long.
6. Cool down: Allow the bars to cool down entirely in the pan before cutting them into squares.

Enjoy !

Category

1. Granda Recipes

Date

18/11/2024

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