



Do-Si-Dos Peanut Butter Goopy Cake

Lumberyard Brewing Co.

Ingredients

Cake

1 package yellow cake mix
1 egg
8 tbsp butter(melted)

Filling

8 oz cream cheese
1 cup peanut butter
3 eggs
1 tsp vanilla
8 tbsp butter (melted)
16 oz powdered sugar
15 Do-Si-Dos (crushed)

RECIPE

Preheat oven to 375°F. Combine cake mix, 8 tbsp melted butter, and an egg in mixer mix thoroughly and press into greased 9" x 13" cake pan. In mixer beat cream cheese and peanut butter until smooth. Add eggs one at a time, add vanilla and remaining melted butter, mix thoroughly. Slowly add powdered sugar (unless you want to be wearing the sugar mix on low) mix until fully incorporated. Crush 15 Do-Si-Dos into small pieces spread evenly over cake batter. Now spread filling over cookies as evenly as possible, bake 375°F 30-40 min. Don't over bake center should be gooey.

