

Chocolate Coconut Pecan Goopy Butter Bars

Cake:

1 (18 1/4-ounce) package chocolate cake mix (I used Devil's Food)
1 egg
8 tablespoons butter, melted
1 cup chopped pecans

Filling:

1 (8-ounce) package cream cheese, softened
3 eggs
1 teaspoon vanilla
8 tablespoons butter, melted
1 (16-ounce) box powdered sugar
1 cup shredded coconut

Directions

Preheat oven to 350 degrees. Combine the cake mix, egg, and butter and mix well with an electric mixer. Add pecans and mix. Pat the mixture into the bottom of a lightly greased 13 by 9-inch baking pan. In a large bowl, beat the cream cheese until smooth. Add the eggs, vanilla, and butter, and beat together. Add the powdered sugar and mix well. Add the coconut and mix well. Spread cream cheese mixture over cake batter and bake for 40 to 50 minutes. Make sure not to over-bake as the center should be a little goopy.

Susan

You Go Girl!

www.ugogrll.com