Sugar Cream Cake

Ingredients

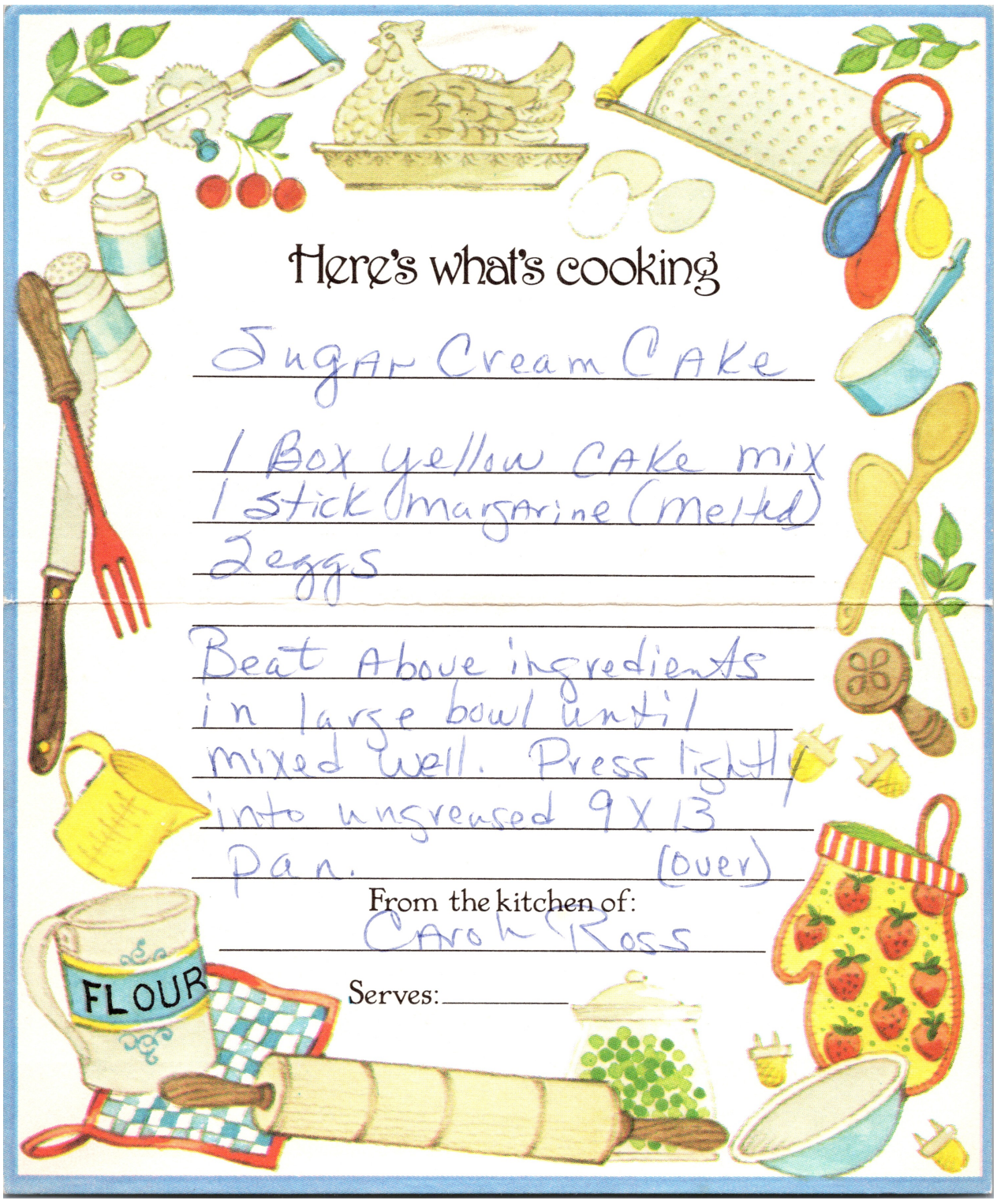
- 1 box yellow cake mix
- 1 stick margarine, melted
- 2 eggs

Filling

- 2 large eggs
- 1 box powdered sugar
- 2 tsp vanilla
- 2 pkgs (8 oz each) cream cheese, softened

Instructions

1. Beat cake mix, melted margarine, and 2 eggs in a large bowl until mixed well.
2. Press lightly into an ungreased 9x13 pan.
3. Mix together the 2 large eggs, powdered sugar, vanilla, and softened cream cheese until smooth and fluffy.
4. Spread filling on top of first mixture.
5. Bake at 350° approximately 1 hour.



Here's what's cooking

Sugar Cream Cake

1 Box yellow cake mix
1 stick (margarine (melted)
2 eggs

Beat above ingredients in large bowl until mixed well. Press lightly into ungreased 9 X 13 pan. (over)

From the kitchen of: Carol Ross

Serves: _____

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2 large eggs
1 box powdered sugar
2 tsp. Vanilla
2 Pkgs (8 oz. each) Cream Cheese
Softened.

mix Above ingredients until
Smooth & fluffy.

Spread on top of 1st
mixture.

Bake at 350° app 1 hour.

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