



Goosey (With Less) Butter Cake

Recipe courtesy Bobby Deen



Total Time: 55 min
Prep: 10 min | **Inactive Prep: --** | **Cook: 45 min**
Level: Easy
Yield: 16 servings

INGREDIENTS

Cake:

Nonstick cooking spray

One 18 1/4-ounce package yellow cake mix, such as Dr. Oetker Organic Cake Mix

1/2 cup reduced-fat buttermilk

1 tablespoon canola oil

1 egg, lightly beaten

Filling:

One 8-ounce package neufchatel cream cheese

3/4 cup confectioners' sugar

1/4 cup plain nonfat Greek-style yogurt

1 tablespoon melted butter

1 teaspoon vanilla extract

DIRECTIONS

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For the cake: Preheat the oven to 350 degrees F. Spray a 9-by-9-inch baking dish with nonstick cooking spray.

Place the cake mix, buttermilk, oil and egg in a large bowl and, using an electric hand mixer, blend together until smooth. Pour the mixture into the prepared baking dish.

For the filling: Beat the cream cheese until smooth. Beat in the sugar, yogurt, butter and vanilla. Spread over the cake mixture. Bake 40 to 45 minutes. You want the center to be a little gooey, so do not over bake.

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Printed on January 3, 2012 from http://www.cookingchanneltv.com/cook/cda/recipe_print/0,1946,COOK_41503_598799_RECIPE-PRINT-FULL-PAGE-FORMATTER,00.html