

Chocolate Goopy Butter Cake

For the topping:

- 8 ounces soft whipped cream cheese, at room temperature
- 3 ounces bittersweet chocolate, melted
- 1 egg
- 1 (1-pound) box confectioners' sugar, sifted

For the cake:

- 1 1/2 cups all-purpose flour
- 1 cup granulated sugar
- 1/4 cup cocoa powder
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1/2 cup (1 stick) butter, melted
- 2 eggs
- 1/2 cup milk
- 1 teaspoon vanilla

1. Butter a 9-by-13-inch cake pan.
2. Prepare the topping first. Whip together the cream cheese, melted chocolate and egg. When smooth, stir in the sifted confectioners' sugar. Set aside.
3. To make the cake, mix the flour, sugar, cocoa powder, salt and baking powder, preferably in the bowl of a mixer.
4. In another bowl, stir together the melted butter, eggs, milk and vanilla. Slowly add the liquid ingredients to the dry ingredients; beat for 3 minutes.
5. Pour the batter into the prepared cake pan. Gently spread the cream cheese topping over the cake. Bake in a preheated 350-degree oven for 40 minutes or until done. Cool the cake completely, at least 4 hours, before cutting. The cake will stay moist and delicious for 3 days.

Yield: 8 to 10 servings.