



## [Gooey Bars Recipe](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 20 Minutes

Cook time: 45 Minutes

### **Gooey Bars Recipe Mise en Place:**

- [Stand Mixer](#) and Bowl
- [13×9 Baking Pan](#)
- [Spatula](#)
- [Measuring Cup](#)
- [Measuring Spoons](#)
- Toothpick or Baking Pick

### **Gooey Bars Recipe Ingredients Crust:**

- 1 box Yellow Cake Mix
- 8 TBSP Butter, melted
- 1 large Egg
- 1 cup Chopped Pecans
- 1 cup Shredded Coconut

### **Gooey Bars Recipe Ingredients Filling:**

- 8 oz Cream Cheese, room temperature
- 2 large Eggs
- 1 tsp Vanilla Extract
- 8 TBSP Butter, melted
- 3¾ cups Confectioners Sugar, sifted

Directions:

- Preheat oven to 350°

- In a large mixing bowl combine all crust ingredients: cake mix, melted butter, egg, pecans and coconut.
  - Blend with an electric mixer on low speed for 2 minutes. Batter should ball up.
  - Take batter ball and fingertip-pat evenly into an ungreased 13"×9" pan.
  - To make the filling, place the cream cheese in the same mixing bowl that was used to make the crust, and with the same beaters blend with an electric mixer on low speed until fluffy.
  - Add eggs, vanilla and melted butter and beat on medium speed for 1 minute.
  - Add confectioners sugar. Beat on medium speed until the sugar is thoroughly mixed in.
  - Pour filling onto the crust and spread with the rubber spatula covering entire crust surface.
  - Place on middle rack in oven, bake for 45-50 minutes at 350°.
  - Bars are done when toothpick comes out clean.
  - Cool bars in pan on wire rack, cut into squares, serve while warm.
- 
- Makes 20 servings Gooey Bars