

OOEY GOOEY BUTTER BARS

TOPPING RECIPE

YIELDS: 48 BARS (IF CUT INTO 2 1/2 INCH SQUARES)

PREPARATION TIME

TOPPING = 20 MIN

BAKING TIME

CRUST + TOPPING = 30 MINUTES

TOTAL TIME = 50 MIN

TOTAL CRUST + TOPPING TIME = 1HR 25MIN



Equipment

- Large Bowl or Electric Mixer
- Plastic Spatula
- Oven (duh)

Ingredients

- 8 Ounces of Cream Cheese
(room temp)
- 8 Tablespoons of Butter (room temp)
- 4 Cups Powdered Sugar
- 2 Eggs + 2 Egg Yolks
- 2 Tablespoons Vanilla Extract
- 1-2 Cups Chocolate Chips
(optional)
- You can also add nuts, m&m's, or sprinkles! Don't be afraid to add your favorites!

Directions for TOPPING

1. In a large mixing bowl, beat together 8oz of cream cheese, 8 tablespoons of butter, and work in 4 cups of powdered sugar in batches. Whip this until it's fluffy. You'll know what I mean when you get there.
2. Once your topping is fluffy, work in 2 eggs plus 2 egg yolks (that's the yellow part of the egg FYI). Now, add 2 tablespoons of vanilla extract and beat it all together at a high speed for about 2-3 minutes.
3. Use the plastic spatula to help spread the topping over the cooled crust. Once the topping is spread evenly, take your chocolate chips and sprinkle them all over the top.
4. Once you think you've added enough chocolate chips, put the pan back into the 350-degree oven for 30 minutes.
5. Then, let the pan cool for about an hour or so before you cut into it - trust me, you'll want to wait to cut it, or else it falls apart!
6. Cut the Ooey Gooey Butter Bars into 2 1/2 square bars and enjoy the amazing gooey goodness!

Jenna's Pro Tip: Add a scoop of Vanilla Bean Ice cream to pair with a Butter Bar!