

Cream Cheese Squares

- 1 box Yellow Cake Mix
- 1 stick of butter, softened
- 1 cup chopped pecans
- 3 eggs
- 1 8 oz package of cream cheese, softened
- 1 16 oz box confectioner's sugar

Preheat the oven to 350. Mix the cake mix, butter, pecans, and 1 egg in a big bowl by hand. Press the mixture into the bottom of an ungreased 8x11 baking pan. (9x13 may work - the crust will just be thinner). In another bowl (or in the one you just used and rinsed out) beat the remaining two eggs well. Blend in the cream cheese and mix well. Stir in the confectioner's sugar. The mixture will be a little lumpy. Spoon this over the crust, and spread it out evenly. Bake for 35-40 minutes or until lightly golden. Let cool for an hour at least, then cut into squares for serving.