

Easy Lemon Squares

- 1 18.25 oz box lemon cake mix
- 1 stick of butter, melted (1/2 cup)
- 4 eggs
- 1 16 oz can lemon frosting
- 1 8 oz package cream cheese, softened

Method - Preheat oven to 325 degrees. In a large bowl, mix the cake mix, butter, and one of the eggs well. Spread that mixture in the bottom of a greased 9x13 inch pan. In a small bowl, mix the lemon frosting and cream cheese together. Take about 1 1/4 cups of this mixture and set it aside. Add the remaining 3 eggs to the remaining frosting/cream cheese mixture and combine thoroughly. Pour the egg/frosting/cheese mixture over the the cake batter crust. Bake until the cake is light brown and begins to pull away from the sides of the pan, about 30-40 minutes. Remove from the oven and cool, then use the reserved icing/cream cheese mixture to frost it.