

Cranberry Goopy Butter Bars



Cake Base:

1 – box Betty Crocker Super Moist yellow cake mix

½ cup butter, melted, cooled slightly

1 – egg

2 – tsp. orange zest

Filling:

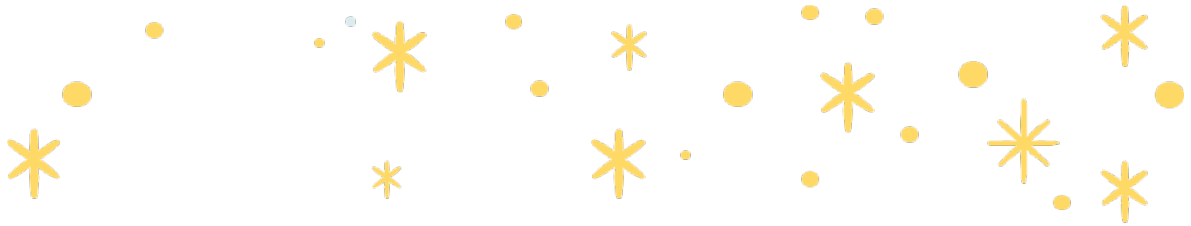
1 – pkg. (8 oz) cream cheese, softened

3 ½ cups powdered sugar

½ cup butter, melted, cooled slightly

3 – eggs

2 cups fresh or frozen (thawed) cranberries



Steps:

Heat oven to 350F. Spray bottom only of 13x9-inch pan with cooking spray. In large bowl, stir **Cake Base** ingredients until well blended. Press evenly in pan. In another large bowl, beat cream cheese and powdered sugar with electric mixer on medium speed until blended. Beat in melted butter and the eggs, one at a time, scraping bowl occasionally. Stir in cranberries. Pour into pan over cake base. Bake 38 to 43 minutes or until golden brown and center is set. Cool completely, about 2 hours.

