

# Neiman Marcus Cake

This cake is always a hit among my friends and family. An easy, wonderful, gooey butter cake that will make you go 'Mmmm..' This cake is topped with chocolate chips, nuts and cream cheese topping.

It is a rich cake that will go well with a scoop of ice cream.

## Helpful Reviews

Oh this is soooo good. Nice rich flavor. Good with a glass of ice cold milk or hot coffee. I made this cake for work, this is their favorite, they request it now!

This was super easy & very tasty. I only added 1 1/2 cups of sugar and we all thought it was sweet enough. A hit at our house. Thanks!

amazing cake, I wonder how I didn't heard about it before! tried with cream cheese once and with ricotta another time, it was appreciated a lot, and you do it in a snap! 2nd time I put on the batter, before pouring the cheese mixture, pieces of milk chocolate (chunks coming from the Easter chocolate eggs), and the result was wonderful!

I revised my recipe by using lemon cake mix and sprinkling sweetened coconut between the cake and icing layer. I also reduced sugar to 2 cups for the icing and it was wonderful!! Very easy to make and tastes wonderful!

## Ingredients:

1 box cake mix, any flavor

1 stick butter

2 eggs

1 cup chopped nuts

#### ICING

1 (8-ounce) package cream cheese, softened

1 (16-ounce) box powdered sugar

1 egg

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Looking for a cake recipe that will give you something like the ooey, gooey butter cake you had at Neiman Marcus? Try this one!

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1 box cake mix, any flavor

1 stick butter

2 eggs

1 cup chopped nuts

#### ICING

1 (8-ounce) package cream cheese, softened

1 (16-ounce) box powdered sugar

1 egg

# Directions:

Blend cake mix, butter and eggs. Mix in nuts. Then spread batter into a greased and floured 13 x 9 pan. Mix all ingredients for icing together. Then pour icing on top of the cake batter. Bake at 350°F for 45 minutes.