

BLUE WILLOW SQUARES

INGREDIENTS:

- 1 box Yellow Cake Mix
- 1 stick Butter
- 1 cup chopped Pecans
- 3 Eggs
- 1 – 8 oz. pkg. Cream Cheese, softened
- 1 – 16 oz. box Confectioners' Sugar

DIRECTIONS:

1. Preheat oven to 350°.
2. In large mixing bowl combine cake mix, butter, pecans, and 1 egg by hand with a spoon. Mix well.
3. Press the dough by hand into an ungreased 8x11 baking pan. Use ice water to chill your hands for easier handling.
4. In a mixing bowl, lightly beat the remaining 2 eggs.
5. Add softened cream cheese and beat well.
6. Add confectioners' sugar and blend. The mixture should be slightly lumpy.
7. Spoon this over the cake mixture and spread evenly.
8. Bake for 35 to 40 minutes, or until golden brown.
9. Remove from the oven and set aside to cool for 1 hour.
10. Cut into squares for serving.
11. Makes about 20 servings.