

Sugar Cream Cake

Shared by Sue Roark

A delightful twist on a classic midwestern favorite! This week's featured recipe comes straight from the pages of "**Food for the Soul**," a cherished community cookbook compiled by the congregation at **Star Baptist Church** in St. Paul, Indiana. Combining the rich, comforting simplicity of a yellow cake base with a luscious cream cheese layer, it's an effortless crowd-pleaser that requires absolutely no icing.

INGREDIENTS

1 **box** yellow cake mix

1 **stick** butter, melted

1 egg

1 (8-oz.) **pkg.** cream cheese, softened

1 **box** powdered sugar

DIRECTIONS

Beat together the yellow cake mix, melted stick of butter, and one egg until combined.

Spread this mixture evenly into a greased 9 x 13-inch baking pan.

In a large bowl, mix the softened cream cheese and the whole box of powdered sugar together until completely smooth and creamy.

Pour the cream cheese and powdered sugar mixture evenly over the top of the cake layer.

Bake in a preheated 350°F oven for 25 minutes. Let cool and serve—no icing needed!

From "Food For The Soul: A Collection of Recipes by Star Baptist Church" (St. Paul, IN, 2014)