Grandma Carter's Yellow Cake

DESSERTS

YIELD	ACTIVE	TOTAL	OVEN	PER SERVING
13 × 9 in pan, 24 squares	15 min	≈2 h 30 min (incl. cooling)	350 °F (177 °C)	212 kcal · 223 mg Na · 2 g protein

EQUIPMENT
Cake pan, 13 × 9 in · Stand mixer, paddle

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1				Preheat the oven to 350 °F (177 °C). Grease the pan.
2	Yellow cake mix, Duncan Hines, *dry*	432 g	1 box (15.25 oz)	In a bowl, mix the dry cake mix, melted butter and egg into a thick dough. Press it evenly over the bottom of the pan.
	Butter, salted, *melted*	113 g	1 stick	
	Eggs	50 g	1 large	
3	Cream cheese, Philadelphia, *room temp*	227 g	1 brick (8 oz)	In the stand mixer with the paddle, beat the cream cheese until smooth. Add the powdered sugar and eggs and mix until smooth. Pour this over the crust in the pan and spread it to the edges.
	Powdered sugar	420 g	3½ cups	
	Eggs	100 g	2 large	
4				Bake until the top is golden and the center barely jiggles, 35–40 min. Let it cool completely in the pan before cutting, because it firms up as it cools. Cut 4 × 6.

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Yellow cake mix, Duncan Hines	432 g	1,607	3,516	10
Butter, salted	113 g	810	727	1
Eggs	150 g	215	213	19
Cream cheese, Philadelphia	227 g	811	892	16
Powdered sugar	420 g	1,634	8	–
Total		**5,077**	**5,356**	**46**
Per serving (1/24)		**212**	**223**	**2**

Nutrition: USDA FoodData Central: SR Legacy (butter, eggs, powdered sugar) and Branded Foods labels (Duncan Hines Classic Yellow, 43 g = 160 kcal, 350 mg, 1 g; Philadelphia).

NOTES

- On the back of the card, to Shelby: “This recipe was give to me by Patra (Madison’s Mom Aunt). She use to bring it to our dinners at Church.”
- The card doesn’t name a pan size. 13 × 9 is the usual size for this kind of cake, a gooey butter cake.
- Cake mix boxes used to be 18.25 oz and are 15.25 oz now, so the crust comes out a little thinner than it did when she wrote this.
- Keep covered in the fridge, because of the cream cheese.