

Pralines & Cream Bars
Camille Simmons
Decorative Painting Ministry

First Layer:

- 1 Box Duncan Hines Butter Golden Cake Mix
- 1 Egg
- 1 Stick of Butter (or margarine), melted

Mix these three ingredients and press into 9 x 13 buttered cake pan. (Camille added about ½ cup of chopped pecans)

Second Layer:

- 8 oz. Cream Cheese (softened)
- 2 Eggs
- 1 pound of Confectioner's Sugar (save a little to dust top after baking)
- 1 Teaspoon of Pralines & Cream Flavoring (King Arthur's)

Beat these four ingredients for approximately three minutes until very smooth. Pour on top of the first layer.

Bake at 350° for approximately 40 minutes. Dust with remaining confectioner's sugar.