



## Butter Cupcakes



### Layer One:

1-18.25 oz. yellow cake mix  
1 egg  
1 cube butter, melted

### Layer Two:

1-8 oz. pkg. cream cheese, softened  
2 eggs  
1 t vanilla  
1 cube butter, melted  
3 3/4 c powdered sugar

Layer one: Prepare 24 cupcake tins with paper liners. Combine cake mix, egg, and butter. Beat with electric mixer until combined. Dough will look a lot like sugar cookie dough. Roll dough into a 1-inch ball and flatten in your hand. Place in bottom of cupcake paper. Repeat until all 24 cupcake papers are full.

Layer two: in large bowl, beat cream cheese until smooth. Add eggs, vanilla, and butter. Beat until well-mixed. Add powdered sugar and beat again until well-mixed. Pour 1/4 cup onto each first layer in the cupcake tins. Bake at 350 for 17 minutes. Centers should be gooey.