

Goosey Butter Cake

INGREDIENTS

Cake:

- 3/4 cup [oat fiber](#)
- 3/4 cup [baking blend](#)
- 3/4 cup [xes sweetener](#) or [gentle sweet](#)
- 1 tablespoon baking powder
- 1 teaspoon [mineral salt](#)
- 1 egg
- 8 tablespoons of butter, melted
- 1/2 cup water
- 1/2 teaspoon [vanilla](#)

Filling:

- 8 ounces of cream cheese
- 8 tablespoons of butter, softened
- 2 eggs
- 1 cup powdered sweetener like [xes sweetener](#) or [gentle sweet](#) (if your sweetener is not powdered you can use a coffee grinder or blender to powder it, powder first, then measure)
- 1 teaspoon [vanilla](#)

Instructions:

- Preheat oven to 350 degrees F.

- Combine the dry cake ingredients with the egg, melted butter, water, and vanilla and mix well with an electric mixer. This will be crumbly, not wet like a regular cake batter.
- Press the mixture into the bottom of a lightly greased 9×13 baking pan.
- In a large bowl, beat the cream cheese until smooth. Add the eggs, softened butter, and vanilla and beat together then add the powdered sweetener and mix well. Pour over the cake layer.
- Bake for 40 minutes. Make sure not to overbake as the center should be a little gooey. When you take the cake out of the oven it will not look like gooey butter cake but rather it will look like cheesecake. Don't worry, just let the cake cool.
- When the cake is cool you can sprinkle a little more powdered sweetener over the top if you'd like. Slice into squares, serve, and enjoy!