

CHESS SQUARES – Themes and Variations

I have not researched this, but Chess Squares HAVE to be Southern, don't they? This is something I know must be true because I FEEL it deep down in my heart. If I am wrong, please humor me and let me believe in ignorance, just once.



Here is the basic Chess Square recipe. It is also called "Goosey Butter Cake" in some cookbooks, but "Chess Squares" sounds more appealing, tastier, more Southern Belle right?

Theme:

In large bowl mix together:

- 1 stick real butter- melted
- 1 butter recipe yellow cake mix
- 1 egg

Press this mixture into a 9x13 pan.

Mix together until blended:

- 1 8oz package softened cream cheese
- 3 eggs
- 1 pound powdered sugar

Pour cream cheese mixture over cake mix mixture. Place in preheated 350 degree oven. Bake for 25-30 minutes, or until cream cheese mixture turns a light golden brown. Remove from oven and let cool before cutting into squares. Dust lightly with powdered sugar for garnish.

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Variations:

Carrot Cake Chess Squares:

Substitute a Duncan Heinz Deluxe Carrot Cake Mix for the Butter Yellow cake mix. Save the nut/carrot pouch, adding it to the ingredients in the second layer. I like to make these carrot cake ones for Easter, or when we are craving carrot cake, but don't have time to bake one from scratch.



Lemon Chess Cake Squares:

Substitute a Lemon Cake Mix for the Butter Yellow cake mix. Add the juice and zest of 2 lemons to the ingredients in the second layer.

Toffee Chess Cake Squares:

Substitute a German Chocolate Cake Mix for the Butter Yellow cake mix in the first layer. Add a bag of Heath Toffee Bits to the ingredients in the second layer. Drizzle caramel sauce over squares for garnish when serving.