



Double Chocolate Goopy Chess Bites

Goopy, double chocolate, delicious and decadent.

2010 Recipe Contest Honorable Mention Recipe by AnaCena Z.

Yield: 24 bites

Ingredients

- 1 cup butter, divided
- 1 bag [Pamela's Chocolate Cake Mix](#)
- 8 oz. cream cheese, softened
- 3 large eggs
- 5 tbsp cocoa powder
- 2 tsp vanilla extract
- 5 cups powdered sugar
- 3/4 cup chocolate chips

Directions

Preheat oven to 350°. Grease bottom of 9x13-inch pan.

In a large bowl beat cake mix, 1/2 cup melted butter and one egg. Flatten into the prepared pan to form a crust.

In another large bowl beat cream, cocoa powder, and vanilla extract on medium speed. Add remaining 1/2 cup melted butter and remaining 2 eggs. Add powdered sugar 1 cup at a time. Stir in chocolate chips. Spread over crust. Bake for 45 minutes, until cooked, but slightly goopy, do not over cook. Cool for an hour.

Cut into circles. Shave a chocolate bar over the top if desired.

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