

# Earthquake Cake

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**1 GERMAN CHOCOLATE CAKE MIX (PREPARE  
BATTER AS PER BOX DIRECTIONS)  
1 STICK BUTTER (ROOM TEMPERATURE)  
1-8 OZ. CREAM CHEESE (ROOM TEMPERATURE)  
2 CUPS POWDERED SUGAR  
1 1/2 CUPS FLAKED COCONUT  
1 CUP CHOPPED PECANS**

Preheat oven to 350 degrees. Prepare cake mix and set batter aside.

Combine butter, cream cheese, and sugar. Blend with an electric mixer until creamy.

Spray a 13x9x2” cake pan well with baking spray (or grease and flour). Sprinkle coconut evenly across bottom of pan.

Next, sprinkle nuts evenly over coconut. Pour cake batter over coconut and pecans. Drop cream cheese mixture over top of batter, using a tablespoon, in dollops evenly across top.

Take your spatula and carefully run it through top of cake to marble cream cheese in a little. (NOT TOO MUCH or it will not make craters while baking)

Bake at 350 degrees for 1 hour. Take out and enjoy hot or cool!