



Earthquake Cake

READY IN



50 min.

SERVINGS



24

CALORIES



293 kcal

DESSERT

Ingredients

- ☐ 3.8 cup confectioners' sugar
- ☐ 8 ounces cream cheese softened
- ☐ 1 box german chocolate cake mix plus eggs for on box
- ☐ 1 cup pecans toasted chopped
- ☐ 4 ounces butter unsalted salted softened (1 stick) (or okay)
- ☐ 0.5 cup semi chocolate chips
- ☐ 1.3 cup coconut or sweetened flaked
- ☐ 1 teaspoon vanilla

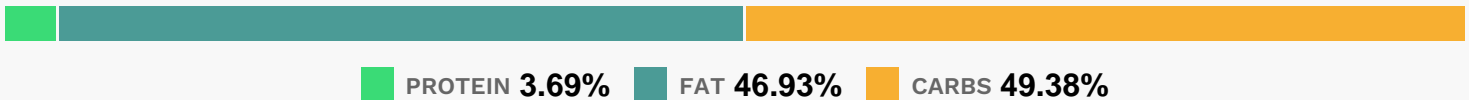
Equipment

- ☐ frying pan
- ☐ oven
- ☐ mixing bowl
- ☐ blender
- ☐ baking pan
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees F. Rub a 9×13 inch metal baking pan thoroughly with butter. If using a glass dish, preheat to 32
- ☐ Sprinkle the coconut over the bottom of the pan, then layer with the nuts and chocolate chips.In a medium bowl, using a hand held electric mixer, beat the softened butter, cream cheese, confectioners sugar and vanilla until smooth.In a large mixing bowl, using the same mixer (you don't have to clean it), beat the cake mix and other ingredients called for on box (eggs, oil and water) until smooth.
- ☐ Pour the cake mix over the coconut mixture.Drop spoonfuls of cream cheese mixture over the cake mix and gently spread it to make one even layer. Don't spread it all the way to the sides.
- ☐ Bake for 40 to 50 minutes.
- ☐ Let the cake cool completely at room temperature, then transfer it to the refrigerator and chill before serving. You can serve it chilled or bring it back down to room temperature after chilling, but chilling makes it easier to slice.

Nutrition Facts



Properties

Glycemic Index:1.96, Glycemic Load:0.21, Inflammation Score:-3, Nutrition Score:4.3669565080301%

Flavonoids

Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg

Nutrients (% of daily need)

Calories: 292.54kcal (14.63%), Fat: 15.83g (24.35%), Saturated Fat: 7.3g (45.59%), Carbohydrates: 37.48g (12.49%), Net Carbohydrates: 35.95g (13.07%), Sugar: 28.85g (32.06%), Cholesterol: 19.93mg (6.64%), Sodium: 193.01mg (8.39%), Alcohol: 0.06g (100%), Alcohol %: 0.11% (100%), Caffeine: 5.2mg (1.74%), Protein: 2.8g (5.6%), Manganese: 0.3mg (15.2%), Copper: 0.21mg (10.71%), Phosphorus: 91.19mg (9.12%), Iron: 1.28mg (7.13%), Magnesium: 26.14mg (6.53%), Selenium: 4.52µg (6.46%), Fiber: 1.53g (6.1%), Vitamin A: 248.38IU (4.97%), Calcium: 45.13mg (4.51%), Folate: 17.07µg (4.27%), Vitamin B2: 0.07mg (3.87%), Potassium: 133.44mg (3.81%), Vitamin B1: 0.05mg (3.44%), Zinc: 0.48mg (3.21%), Vitamin E: 0.45mg (2.98%), Vitamin B3: 0.42mg (2.09%), Vitamin B6: 0.04mg (2.07%), Vitamin K: 1.61µg (1.54%), Vitamin B5: 0.13mg (1.29%)