

DESSERT

Earthquake Cake I

11 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	15	\$0.76	526 kcal



Earthquake Cake I might be just the dessert you are searching for. This recipe makes 15 servings with 563 calories, 5g of protein, and 35g of fat each. For 76 cents per serving, this recipe covers 7% of your daily requirements of vitamins and minerals. From preparation to the plate, this recipe take...

Ingredients

- ☐ 1 cup butter
- ☐ 6 tablespoons cola-flavored carbonated beverage
- ☐ 8 ounce package cream cheese
- ☐ 2 tablespoons unsweetened cocoa powder
- ☐ 1 cup flaked coconut
- ☐ 4 cups confectioners' sugar
- ☐ 18¼ ounce package German chocolate cake mix without pudding
- ☐ 1 cup chopped walnuts

EQUIPMENT Frying pan, Sauce pan, Oven, Baking pan, Toothpicks

Method

- 1 Prepare cake mix as directed on package.
- 2 Lightly grease the bottom and sides of one 9 x 13 inch baking pan.
- 3 Sprinkle coconut and nuts over bottom of pan.
- 4 Pour cake batter over top.
- 5 Combine 1/2 cup melted butter or margarine, cream cheese and 2 cups confectioners' sugar. Beat until smooth.
- 6 Pour (spoon) over cake batter.
- 7 Bake at 350 degrees F (175 degrees C) for 45 minutes or until a toothpick comes out clean.
- 8 Let cake cool before frosting.
- 9 Combine cocoa, cola and 1/2 cup margarine in a saucepan. Cook over medium heat until mixture boils, stirring constantly.
- 10 Remove from heat.
- 11 Pour mixture over remaining confectioners' sugar. Beat until smooth.
- 12 Spread icing over cake. (If you like a thicker icing add more confectioners' sugar.

Nutrition per serving

526	5 g	32 g	61 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			15.7 g · 98% of daily needs
Fibre			2.5 g · 10% of daily needs
Sugar			46.3 g · 51% of daily needs
Sodium			433 mg · 19% of daily needs
Cholesterol			47.8 mg · 16% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/earthquake-cake-i-142055