

# Chocolate Earthquake Cake

Posted on **October 31, 2013** by The Southern Lady



This Chocolate Earthquake Cake is so good. It will melt in your mouth. They call it earthquake cake because it will crack in the middle in some recipes. This recipe does not crack much.

- 1 cup nuts (walnuts or pecans)
- 1 ½ cups coconut
- 1 regular (or German) chocolate cake mix
- 1 cup milk
- 1 stick butter (or 8 tbs or ½ cup)
- 1 (8 ounce) package cream cheese
- 3 ¾ cups powdered sugar
- 2 cups chocolate (or butterscotch) chips

Spray a 9 x 13 baking dish. Sprinkle the nuts on the bottom of the dish. Layer the coconut on top of the nuts. In a separate bowl prepare the cake mix according to package directions except use the 1 cup of milk in place of the water called for. Spread half the cake mixture over the coconut. In a microwave safe bowl melt the butter and cream cheese. This takes about 2 minutes. Whisk the powdered sugar or mix with mixer into the cream cheese and melted butter. Spread the cream cheese mixture over the layer of cake mix in the baking dish (you can drop it by spoon fulls if you want). Spread the other half of the cake mix on top of the cream cheese and sprinkle on the chocolate chips. Bake in a preheated 350° oven 40 to 45 minutes.

Note: I divide the cake mix because I think it makes a much prettier cake. But you can just put in all the cake mix and put the cream cheese mixture on top and bake. The photo below is of one of these cakes made with a spice cake mix and using butterscotch chips. Everything else is the same as the recipe above.



# Chocolate Crazy Cake Recipe

(no eggs, milk or bowls)

## Ingredients

1 ½ cups flour (all-purpose)  
3 Tbs cocoa (unsweetened)  
1 cup sugar (all purpose granulated pure cane sugar)  
1 tsp baking soda  
½ tsp salt  
1 tsp white vinegar  
1 tsp pure vanilla extract  
5 Tbs melted butter  
1 cup water

## Instructions

Preheat oven to 350 degrees F.

Mix first 5 dry ingredients in a greased 8" square baking pan. Make 3 depressions in dry ingredients - two small, one larger. Pour vinegar in one depression, vanilla in the other and the melted butter in third larger depression. Pour water over all. Mix well until smooth.

Bake on middle rack of oven for 35 minutes. Check with toothpick to make sure it comes out clean. Cool. Top with your favorite frosting. Enjoy!

## Pam's Basic Brownies (Paula's friend)

1 cup sugar  
⅓ cup cocoa  
½ cup flour  
2 eggs  
1 tsp vanilla  
¼ tsp baking powder  
1 stick butter  
½ tsp salt

Bake 20-25 minutes at 350°

