



Earthquake Cake



1 c sweetened coconut

½ c chopped pecans

1 box chocolate cake mix

1/2 c vegetable oil

1 1/3 c water

3 eggs

½ c butter

8 oz. cream cheese

2 c powdered sugar

1 t vanilla

1 c semi-sweet chocolate chips

Grease and flour 9 x 13 pan. Sprinkle coconut and pecans in bottom of pan. In separate bowl, mix cake mix, oil, water, and eggs until smooth. Pour over coconut and nuts. Set aside. In medium pan, melt butter over low heat. Cut cream cheese into chunks and add to butter. Whisk until melted and smooth. Remove from heat. Add powdered sugar and vanilla and whisk until smooth. Pour over chocolate cake and use knife to swirl. Top with chocolate chips. Bake at 350°F for 38-45 minutes. Cool and serve.