

Chocolate Earthquake Cake Recipe

When it comes to dessert, sometimes it is hard to choose between chocolate brownie-like cake and cheesecake, especially when I absolutely love both. With Earthquake Cake, there is no reason to choose. This dessert is the perfect choice for someone who loves both chocolate cake and cheesecake.

Have you ever had Earthquake cake? If you haven't had Earthquake cake before, you are in for a treat. This is a sweet dessert that not only has chocolate cake and cheesecake, but it is also packed with other goodies. With pecan on the bottom, then a layer of coconut, finally chocolate cake and cheesecake on top, this cake is amazing.



Can You Freeze Chocolate Earthquake Cake

In my house cake never lasts. I never have to worry about the cake going bad before it is eaten. However, if you are worried that the cake isn't going to be eaten in time, you can freeze the Chocolate Earthquake Cake. To freeze this cake, you want

to wrap the cake tightly in plastic wrap. You can either wrapped the cake as a whole, or you can cut the cake into individual slices and wrap each piece in plastic. The benefit of cutting the cake before freezing is that you can take a single serving instead of the whole cake. To thaw the cake, remove it from the freezer and thaw it in the refrigerator.

Best Nuts to Add to Earthquake Cake Recipe

Almost all Earthquake Cake Recipes call for using pecans. It is the best nuts to add to an Earthquake Cake Recipe. If you do not like pecans, walnuts can be used instead. Pecans and walnuts are often interchangeable in recipes.



Variations to this Recipe

This recipe is a classic recipe for Earthquake cake. It has all the traditional ingredients and flavors. If you wanted to add a few twists to this recipe, you can try:

- **Walnuts:** As I mentioned above, if you do not like pecans, you can use walnuts instead.
- **Coconut:** The 2nd layer of this cake is coconut. Consider using toasted coconut instead of regular coconut.
- **Vanilla:** While classic Earthquake cake is made using a chocolate cake batter, you can try using vanilla cake if it is more to your liking.

Of course, if there is anything in the recipe you do not like, you can eliminate it. It won't give you the same flavors of this cake, but it doesn't mean you won't enjoy the cake. It just means that the cake will have a different flavor profile.

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Does Chocolate Cheesecake Cake Need to be Refrigerated?

While many cakes themselves do better when stored in an airtight container on the counter, not all cakes should be left out. When it comes to cream cheese, as in cream cheese icing or cakes with cream cheese in it, like chocolate cheesecake cake, you want to store the cake in the refrigerator. Anything with cream cheese should not be left out for more than 6 hours. This can cause the cream cheese to turn sour and make you sick or cause the cake to go bad

faster. When storing the chocolate cheesecake cake, you should keep in the refrigerator.



Can I Mix the Coconut into the Batter of the Chocolate Coconut Cake?

When making a chocolate coconut cake, like this Earthquake cake, traditionally, the coconut is its own layer. If you are making this cake and want to mix the coconut into the batter you can add the coconut directly into the batter. It will change the texture of the cake when you are eating it, but it shouldn't change the taste of the cake any. Try to ensure that the coconut is spread evenly through the batter so all pieces of cake have coconut.



Ingredients in Earthquake Cake

- Chocolate Fudge Cake Mix
- Ingredients listed on your cake mix box for preparation
- Shredded coconut
- pecans
- cream cheese
- butter
- Powdered sugar
- Chocolate chips

How to Make Earthquake Cake

Preheat your oven to 350 degrees.

Sprinkle $\frac{1}{2}$ cup of chopped pecans and 1 $\frac{1}{2}$ cups of shredded coconut in the bottom of a well-greased casserole dish.



1 $\frac{1}{2}$ cups of shredded coconut in the bottom of a well-greased
casserole dish.



Prepare the chocolate fudge cake according to package instructions.



Spread the cake batter in an even layer over top of the shredded coconut and pecans.



Blend the cream cheese in a mixing bowl until smooth.



Add the melted butter to the cream cheese, and blend again until smooth and creamy.



Mix in the powdered sugar to the cream cheese mixture a little at a time until it is all well combined.



Drop the cream cheese mixture in heaping spoonfuls all over the chocolate cake mix in the casserole dish.



Sprinkle $\frac{1}{2}$ of the chocolate chips over the top of the cake, and bake for 40-45 minutes until a knife comes out clean when inserted into the center.



Enjoy!

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Cook Time: 45 minutes Total Time: 45 minutes Yield: 12 to 15

DESCRIPTION

Looking for the best **Chocolate Earthquake Cake Recipe**? Look no further. Chocolate cake mixed with cheesecake mixed in is the best combination of dessert you can ask for.

INGREDIENTS

- 1 Box Chocolate Fudge Cake Mix
 - Ingredients listed on your cake mix box for preparation
 - 1 $\frac{1}{2}$ c. Shredded coconut
 - $\frac{1}{2}$ c. Chopped pecans
 - 8 oz. Block of cream cheese
 - $\frac{1}{2}$ c. Melted butter unsalted
 - 2 $\frac{1}{2}$ c. Powdered sugar
 - 1 c. Chocolate chips
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INSTRUCTIONS

1. Preheat your oven to 350 degrees.
2. Sprinkle $\frac{1}{2}$ cup of chopped pecans and 1 $\frac{1}{2}$ cups of shredded coconut in the bottom of a well greased casserole dish.
3. Prepare the chocolate fudge cake according to package instructions.
4. Spread the cake batter in an even layer over top of the shredded coconut and pecans.
5. Blend the cream cheese in a mixing bowl until smooth.
6. Add the melted butter to the cream cheese, and blend again until smooth and creamy.
7. Mix in the powdered sugar to the cream cheese mixture a

little at a time until it is all well combined.

8. Drop the cream cheese mixture in heaping spoonfuls all over the chocolate cake mix in the casserole dish.
9. Sprinkle $\frac{1}{2}$ of the chocolate chips over the top of the cake, and bake for 40-45 minutes until a knife comes out clean when inserted into the center.
10. Remove the cake from the oven, allow to cool for a few minutes, and then sprinkle the remaining chocolate chips into the cracks and crevices created in the cake while baking.