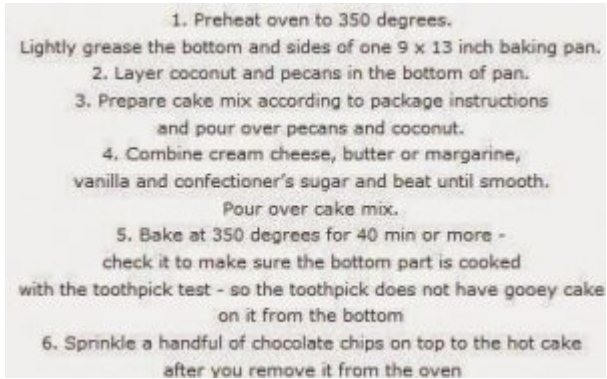


# Earthquake Cake

## Ingredients:

1 Cup Flaked Coconut  
1 Cup chopped Pecans  
1 Box German Chocolate Cake Mix  
1 (8 oz.) package cream cheese  
4 cups confectioners' sugar  
 $\frac{1}{2}$  cup butter  
1 teaspoon vanilla extract  
Chocolate Chips

## Instructions



1. Preheat oven to 350 degrees.  
Lightly grease the bottom and sides of one 9 x 13 inch baking pan.
2. Layer coconut and pecans in the bottom of pan.
3. Prepare cake mix according to package instructions  
and pour over pecans and coconut.
4. Combine cream cheese, butter or margarine,  
vanilla and confectioner's sugar and beat until smooth.  
Pour over cake mix.
5. Bake at 350 degrees for 40 min or more -  
check it to make sure the bottom part is cooked  
with the toothpick test - so the toothpick does not have gooey cake  
on it from the bottom
6. Sprinkle a handful of chocolate chips on top to the hot cake  
after you remove it from the oven