



Earthquake Cake

February 8, 2024

*This cake gets its name from its craggy, cavernous appearance. During baking, the cake will rise to the top, and the cream cheese mixture will sink to the bottom, and the coconut & pecans will create this delicious crust-like bottom layer—it will look like an EARTHQUAKE happened to the cake! I have no recollection as to how my grandmother--we called her "Mama"—came about this recipe, but it was a favorite treat for her six grandchildren. Naturally, she would serve it with Bluebell Homemade Vanilla ice cream to cut the richness. (photo by Stephen Hamilton from Elizabeth Karmel's *Steak & Cake*, 2018)*

Makes One 13" x 9" cake

Ingredients:

- 1 cup chopped pecans, toasted
- 1 cup sweetened coconut flakes, such as Angel Flake
- 1 stick (½ cup) butter, melted; plus more for greasing dish
- 1 (8-ounce) block cream cheese, softened
- 1 (16-ounce) box powdered sugar
- 1 German Chocolate or Devil's Food Cake Mix, prepared according to package directions

Method:

1. Preheat the oven to 350°F. Generously grease a 13" x 9" baking dish with butter or nonstick cooking spray. Sprinkle the coconut and chopped pecans evenly on bottom of the baking dish. (*Mix cake batter according to package directions) Pour chocolate cake batter evenly over the coconut and pecans.
2. In the bowl of a mixer fitted with the paddle attachment (or a handheld mixer), combine the melted butter, cream cheese, and powdered sugar. Start beating at low speed, so the sugar doesn't go flying. Mixture should look smooth and creamy when done.
3. Dollop cream cheese mixture over cake batter. Using a butter knife, gently swirl the mixture to create a marbling effect (do this sparingly, as you don't want to create an *entirely* marbled cake).
4. Bake at 350°F for 45–50 minutes, or when a toothpick inserted into the middle of the cake comes out without any chocolate cake batter.
5. Let cool in the dish for at least 30 minutes before serving, but can be served warm or at room temperature.