

Earthquake Cake

Marge Ovanek

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Servings: 12

*1 cup pecans or walnuts
1 cup flaked coconut
1 box (18 to 25 ounce) German
Chocolate cake mix
1 package (8 ounce) cream cheese,
softened
3 1/2 cups powdered sugar
3/4 cup margarine, softened
1 teaspoon vanilla*

Preheat the oven to 375 degrees.

Place the nuts and coconut in the bottom of a 10x13-inch pan (a 9x13-inch pan is too small).

Prepare the cake mix as per directions and pour over the nuts and coconut.

In a bowl, mix the cream cheese, powdered sugar, margarine and vanilla until creamy. Drop the mixture in spoonfuls (about 15) on top of the cake batter. DO NOT STIR.

Bake for 45 minutes or until the cake springs back when touched in the center.

Frosting or a dusting of powdered sugar is optional since the cake is rich.

Per Serving (excluding unknown items): 422 Calories; 21g Fat (43.3% calories from fat); 3g Protein; 59g Carbohydrate; 1g Dietary Fiber; 21mg Cholesterol; 377mg Sodium. Exchanges: 0 Lean Meat; 4 Fat; 4 Other Carbohydrates.