

# Earthquake Cake

Carol Codet

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*1 cup crushed walnut or pecans*  
*1 cup Angel Flake coconut*  
*1 box German chocolate cake mix*  
*1/4 cup margarine, room temperature*  
*8 ounces regular cream cheese, room temperature*  
*1 pound confectioner's sugar*  
*1 teaspoon vanilla extract*

Preheat the oven to 350 degrees.

In a bowl, mix the nuts and coconut. Spread into a greased 13x9-inch pan.

Prepare the cake according to package directions. Spread the batter over the nuts and coconut.

In a bowl, mix the margarine, cream cheese, confectioner's sugar and vanilla. Drop by spoonful on top of the batter. Do not drop too close to the edge of the pan, the cream cheese will drop to the center.

Bake for 45 minutes. Check at 35 minutes because ovens vary in temperature.

This is a non-iced cake. Top with Cool Whip if desired.

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Per Serving (excluding unknown items): 4136 Calories; 119g Fat (25.0% calories from fat); 22g Protein; 779g Carbohydrate; 20g Dietary Fiber; 0mg Cholesterol; 3129mg Sodium. Exchanges: 1 Lean Meat; 3 Fruit; 23 Fat; 49 Other Carbohydrates.