

Earthquake Cake

Preheat oven to 350

Ingredients

1 – German Chocolate cake mix (and ingredients to make cake)
1 cup coconut
1 cup chopped nuts (I use pecans because they're my fav, but use the ones you like best)
½ cup butter, melted
1 – 8 oz package cream cheese, softened
4 cups powdered sugar, divided

Frosting

2 TBSP cocoa
6 TBSP cola flavored soda
½ cup butter

Grease and flour (or spray with cooking spray) a 10 x 13 cake pan.

Prepare cake mix according to directions on box.

Spread coconut and nuts over bottom of pan.

Pour cake mix over coconut & nuts.

Combine melted butter, softened cream cheese, and 2 cups powdered sugar. Beat until smooth. Pour over cake batter.

Bake 45-55 minutes or until cake tester comes out clean. Cool.

Make frosting: Combine cocoa, soda, and butter in saucepan. Cook until mixture comes to a boil. Pour over remaining powdered sugar and whisk until mixed and mixture is smooth. Spread over cooled cake.