

Pat's Earthquake Cake

Ingredients:

1 German Chocolate Cake Mix, prepared as directed
1 cup coconut
1 cup chopped pecans
8 oz cream cheese, softened
1 box powdered sugar (16 oz)
2 sticks melted butter

Preparation:

Grease and flour 10x15 Pyrex dish
Cover bottom of dish with mixture of pecans and coconut
Spread cake mix over this
Mix and beat melted butter, cream cheese, and powdered sugar,
Pour evenly over the top of the raw cake.

Bake 45-50 min @350 degrees

It looks very strange when you take it out of the oven. Let it cool, then cut. Do not use a smaller pan - it will spill over the top. If you want to remove it, use pan fitted with oiled parchment paper and lift out after cake cools, then cut away sides of paper.