

Strawberry Earthquake Cake - A Swirled, Creamy, Coconut-Loaded Dream

Strawberry Earthquake Cake ???



OVEN
350°F

TIME
45 min

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INGREDIENTS

1 box white cake mix

Ingredients called for on the box (usually oil, water, and eggs)

1 cup fresh strawberries, chopped

8 oz cream cheese, softened

½ cup unsalted butter, melted

4 cups powdered sugar

1 tsp vanilla extract

½ cup coconut flakes

½ cup white chocolate chips

Instructions:

Preheat the oven to 350°F (175°C). Grease a 9x13-inch baking dish with butter or nonstick spray.

Make the cake base: Prepare the white cake mix according to box instructions. Fold in the chopped strawberries. Pour the batter into your prepared pan.

Make the cream cheese swirl: In a medium bowl, beat the softened cream cheese, melted butter, powdered sugar, and vanilla extract until smooth and creamy.

Assemble: Drop spoonfuls of the cream cheese mixture evenly over the cake batter. Don't swirl-it will settle naturally while baking!

Top it off: Sprinkle coconut flakes and white chocolate chips all over the top.

Bake: Bake for 40-45 minutes or until the top is set and edges are golden. The cake will crack and

ripple as it bakes-hence the name!

Cool and serve:Let cool at least 15 minutes before slicing. Serve warm or at room temperature for full flavor impact.

Tips for Success:

Use room-temp cream cheese for a smoother swirl.

Don't overmix the cake batter after adding strawberries-gentle folding is key.

Fresh strawberries give the best flavor, but you can use frozen (thawed and drained).

Add a handful of chopped nuts for crunch, or swap white chocolate for dark if preferred.

Serving Suggestions & Pairings:

A scoop of vanilla bean ice cream

Fresh strawberry slices on the side

A glass of cold milk or iced coffee

This Edible Cookie Dough for a late-night dessert duo

This No-Bake Oreo Cream Pie if you're building a full dessert buffet

Storage and Leftovers:

Fridge: Store in an airtight container for up to 5 days.

Freezer: Wrap individual pieces tightly and freeze up to 2 months.

Reheat: Microwave gently to warm, or enjoy chilled for a denser texture.

More Recipes You'll Love:

[How This Unicorn Poke Cake Became My Favorite Party Trick](#)

[This Edible Cookie Dough](#)

DIRECTIONS

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11. Add a handful of chopped nuts for crunch, or swap white chocolate for dark if preferred.
12. Serving Suggestions & Pairings: This cake is rich and sweet-ideal with:
13. A scoop of vanilla bean ice cream

14. Fresh strawberry slices on the side
15. A glass of cold milk or iced coffee
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21. More Recipes You'll Love: If you're into layered, sweet, craveable treats, don't miss:
22. How : This Unicorn Poke Cake Became My Favorite Party Trick
23. This : Edible Cookie Dough
24. Chocolate : Chip Cookie Dough Brownie Bombs
25. No-Bake : Oreo Cream Pie

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/strawberry-earthquake-cake-a-swirled-creamy-coconut-loaded-dream/>