

## This Strawberry Earthquake Cake is the Ultimate Easy and Decadent Treat

Why You'll Love This Strawberry Earthquake Cake



OVEN  
**350°F**

TIME  
**15 mins**

PRINT  
**Recipe Card**

SAVE  
**PDF**

### INGREDIENTS

- 1 box strawberry cake mix (plus ingredients listed on the box)
- 1 cup chopped fresh strawberries
- 1 (8 oz) block cream cheese, softened
- $\frac{1}{2}$  cup unsalted butter, melted
- 2 cups powdered sugar
- 1 tsp vanilla extract
- 1 cup white chocolate chips (or mini marshmallows)

### DIRECTIONS

- 1. Preheat and Prep:** I start by preheating my oven to 350°F (175°C) and greasing a 9x13-inch baking dish to prevent sticking. This cake is rich and gooey, so good preparation is key!
- 2. Mix the Cake Batter:** Following the directions on the strawberry cake mix box, I prepare the batter. This is the easiest part—just mix, pour, and let the magic happen. Once it's fully combined, I pour the batter evenly into the prepared baking dish.
- 3. Make the Cheesecake Swirl:** In a separate bowl, I whisk together the softened cream cheese, melted butter, powdered sugar, and vanilla extract until smooth. This mixture is what makes the cake so wonderfully creamy and decadent.
- 4. Swirl It In:** Next, I drop dollops of the cheesecake mixture over the cake batter. Using a knife, I swirl the two together, creating gorgeous ribbons of creaminess that will bake into gooey, rich pockets.
- 5. Add the Toppings:** Now for the fun part! I sprinkle the chopped strawberries and white chocolate chips evenly across the top. The strawberries provide juicy bursts of flavor, while the white chocolate adds extra sweetness and a velvety melt-in-your-mouth texture. If I'm feeling extra indulgent, I sometimes swap in mini marshmallows for a gooey, toasty effect.
- 6. Bake to Perfection:** I pop the cake into the oven and bake for 35-40 minutes. The key is to bake until the center is slightly jiggy but mostly set—this ensures the cake stays deliciously moist and gooey.
- 7. Let It Cool (If You Can Wait!):** Once out of the oven, I let the cake cool for at least 15 minutes before slicing. It's equally amazing warm or chilled, so

whether I dig in right away or refrigerate it for later, it's always a hit!

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

Original recipe: <https://chefmaniac.com/this-strawberry-earthquake-cake-is-the-ultimate-easy-and-decadent-treat/>