

Strawberry Cheesecake Cake (Earthquake Cake): A Burst of Sweetness and Creamy Indulgence

1 (15.25-ounce) box strawberry cake mix



TIME
2 min

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INGREDIENTS

To create this exciting and delicious Strawberry Cheesecake Earthquake Cake, gather the following:

For the Cake: 1 (15.25-ounce) box strawberry cake mix
Ingredients required by cake mix (typically 3 large eggs, 1 cup water, 1/2 cup vegetable oil):

For the Cream Cheese Swirl: 8 ounces cream cheese, softened
1/2 cup (1 stick) unsalted butter, melted and slightly cooled
2 cups powdered sugar
1 teaspoon vanilla extract
1/4 teaspoon salt:

For the Mix-ins: 1 cup fresh strawberries, hulled and diced
1 cup white chocolate chips
For Garnish (Optional): Fresh sliced strawberries
Whipped cream or ice cream:

DIRECTIONS

1. directions (usually combining the cake mix with eggs, water, and oil). Beat with an electric mixer on medium speed for 2 minutes, or until well combined and slightly fluffy. Pour the prepared cake batter evenly into the greased baking pan.
2. Make : Cream Cheese Swirl:
3. In a medium bowl, beat the softened cream cheese and melted butter with an electric mixer until smooth and creamy. Gradually add the powdered sugar, beating until well combined and fluffy. Stir in the vanilla extract and salt.
4. Assemble the "Earthquake":
5. Evenly sprinkle the diced fresh strawberries and white chocolate chips over the cake batter in the pan. Then, drop spoonfuls of the cream cheese mixture randomly over the cake batter. You can gently swirl the cream cheese mixture into the cake batter using a knife or a skewer, but don't overmix - just a few gentle swirls will do to create the "earthquake" effect.
6. Place the pan in the preheated oven and bake for 35-45 minutes, or until the cake is set and the edges are lightly golden. The cream cheese pockets might still appear jiggly in the center, and a toothpick inserted into the cake portion should come out clean.
7. Remove the cake from the oven and let it cool in the pan on a wire rack for at least 30 minutes before serving. The cream cheese pockets will set further as the cake cools. For firmer cream cheese pockets, you can chill the cake in the refrigerator before slicing.

SWAPS & NOTES

Cake Mix: While strawberry cake mix provides a strong berry flavor, you can use a white or yellow cake mix for a more subtle strawberry note, allowing the fresh strawberries to shine even more.

Cream Cheese: Ensure your cream cheese is truly softened to room temperature for a smooth, lump-free mixture.

This is crucial for the "earthquake" effect.

Butter: Melted butter should be slightly cooled, not piping hot, to avoid scrambling the cream cheese.

TIPS FOR SUCCESS

Room Temperature Ingredients: For the smoothest cream cheese mixture, ensure your cream cheese is truly at room temperature.

Take it out of the fridge at least 30 minutes to an hour before you start.

Don't Overmix the Cake Batter: Mix the cake batter just until combined, as overmixing can lead to a tougher cake.

Gentle Swirl: When adding the cream cheese mixture, dollop it, and then if you choose to swirl, do so gently.

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

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