

Strawberry Earthquake Cake: The Goopy, Crumbly Dessert That's Always a Party Hit

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TIME
40 to 45 min

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INGREDIENTS

This recipe is designed for a standard 9x13-inch baking pan. Ingredient Quantity Notes

For the Cream Cheese Swirl Cream Cheese:

DIRECTIONS

1. Follow these simple steps for a perfect : Strawberry Earthquake Cake every time.
2. Prep the : Oven and Pan: Preheat your oven to 350°F (175°C). Lightly grease a 9x13-inch baking pan.
3. Layer the : Bottom: Sprinkle the 1 1/2 cups of shredded coconut and the 1 cup of chopped pecans (or walnuts) evenly across the bottom of the prepared pan.
4. Prepare the : Cake Batter: Prepare the strawberry cake mix according to the directions on the box. Once mixed, pour the batter carefully and evenly over the coconut and nuts in the pan.
5. Make the : Cream Cheese Swirl: In a separate medium bowl, beat the softened cream cheese, melted butter, and 3/4 cup of powdered sugar together until the mixture is completely smooth and creamy.
6. Create the "Earthquake" Effect: Drop large spoonfuls of the cream cheese mixture randomly over the cake batter. DO NOT SPREAD the mixture. Leaving it in dollops is what creates the famous "cracks" as it bakes and sinks into the cake.
7. Add the : Fruit: Sprinkle the 1 1/2 cups of chopped strawberries evenly over the top of the cream cheese and batter.
8. Bake: Bake for 40 to 45 minutes, or until the cake is set around the edges but the center is still goopy and the top is lightly golden brown. A toothpick inserted into the cake part (avoiding the filling) should come out mostly clean.
9. Cool and : Serve: Let the cake cool slightly for about 15-20 minutes before serving. This allows the goopy center to firm up just enough.

SWAPS & NOTES

For another fun party-ready dessert, you might also love my recipe for [How This Unicorn Poke Cake Became My Favorite Party Trick](#).

Ingredients This recipe is designed for a standard 9x13-inch baking pan.

Ingredient Quantity Notes For the Cake Strawberry Cake Mix (box)
1 Plus the ingredients required on the box (typically eggs, oil, water).

Shredded Coconut 1 1/2 cups Sweetened or unsweetened, based on preference.

TIPS FOR SUCCESS

Don't Overmix the Cake Batter: Only mix until the ingredients are just combined, following the box directions.

Overmixing can lead to a tough, dry cake.

Room Temperature Cream Cheese: As mentioned, this is essential for a smooth, lump-free cream cheese swirl.

If you forget to set it out, you can microwave it in 10-second intervals until soft.

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

Original recipe: <https://chefmaniac.com/strawberry-earthquake-cake-the-gooey-crumbly-dessert-thats-always-a-party-hit/>