

Pumpkin Earthquake Cake



Ingredients:

Cake

- 1 box (15.25 ounces) Spice Cake Mix
- 3 large eggs
- 1 cup canned 100% pure pumpkin
- 3/4 cup water
- 1/2 cup vegetable oil
- 1/3 cup granulated sugar
- 2 teaspoons pumpkin pie spice

Cream Cheese Filling

- 8 ounces cream cheese room temperature
- 1/2 cup unsalted butter
- 3 cups powdered sugar
- 1/2 cup milk chocolate chips optional

Directions:

1. Preheat the oven to 350 degrees. Spray a 9x13 baking pan with non-stick cooking spray.
2. Add the cake mix, pumpkin, eggs, water, oil, sugar, and pumpkin spice in a large mixing bowl. Mix with a hand mixer or whisk until the cake mix is incorporated.
3. Pour the batter in the prepared pan.
4. In a separate microwave-safe bowl, melt the butter in the microwave for 30 seconds.
5. Beat the cream cheese in with the melted butter with a hand mixer.
6. Add in the powdered sugar and beat until well combined.
7. Place spoonful's of the cream cheese mixture all over the top of the cake mixture. Using a knife or skewer, gently swirl through the cream cheese.
8. Sprinkle chocolate chips on top.
9. Place the pan in the preheated oven and bake for 30-35 minutes or until done. Insert a toothpick in the center of the cake and if it's done it will come out clean.

10. When done, allow the cake to almost completely cool. If you cut before it cools, the cake will be very soft.