



German Chocolate Cake

with Coconut-Pecan Frosting



4h



2 Servings

Chocolatey and coconutty, this party-worthy layer cake might taste even better than it looks. We bake a buttery Devil's food cake then lather it with a gooey brown sugar frosting peppered with toasted coconut and crunchy pecans. A cake this rich and decadent will disappear in a flash, so savor it while you can! (serves 10)

What we send

- 5 oz all-purpose flour ²
- ¾ oz unsweetened cocoa powder
- ¼ oz baking powder
- ¼ oz baking soda
- 3 oz chocolate chips ^{3,4}
- 5 oz granulated sugar
- 2 (1 oz) pecans ⁵
- 2 (1 oz) unsweetened shredded coconut ⁵
- 2 oz dark brown sugar
- 14 oz condensed milk ³

What you need

- kosher salt
- ¾ c butter, softened ³
- 2 large eggs ¹
- vanilla extract
- ⅔ c milk ³
- 2 egg yolks ¹

Tools

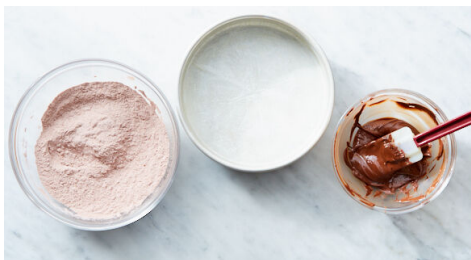
- 8-inch cake pan
- parchment paper
- microwave
- hand-held electric mixer
- rimmed baking sheet
- small saucepan

Allergens

Egg (1), Wheat (2), Milk (3), Soy (4), Tree Nuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 450kcal, Fat 25g, Carbs 53g, Protein 7g



1. Start cake

Preheat oven to 350°F with a rack in the center. Grease an 8-inch cake pan and line with parchment paper.

In a medium bowl, whisk to combine **flour, cocoa powder,** and **½ teaspoon each of baking powder, baking soda, and salt.**

Add **chocolate chips** to a microwave-safe bowl and microwave until melted, 30-60 seconds, stirring after each interval.



4. Toast coconut & pecans

Coarsely chop **pecans**, if necessary. Transfer **coconut and pecans** to a rimmed baking sheet, keeping both separate. Bake on center oven rack until coconut is toasted and fragrant, 6-10 minutes. Transfer coconut to a small bowl. Continue baking pecans until browned and fragrant, another 6-10 minutes. Cool to room temperature. Reserve **2 tablespoons each of coconut and pecans** for garnish.



2. Finish cake batter

In a large bowl, combine **granulated sugar** with **6 tablespoons softened butter**. Beat with a hand-held electric mixer until light and fluffy, about 2 minutes. Add **2 large eggs** and **1 teaspoon vanilla**; beat until combined. Add **⅔ cup milk**; beat to combine. Add **flour mixture**; beat until just absorbed. Gently fold in **melted chocolate** until incorporated.



5. Make frosting

In a small saucepan combine **brown sugar, 1 cup condensed milk,** and **6 tablespoons butter**. Cook over medium-low heat, stirring, until butter and sugar are melted, 6-8 minutes. Whisk in **2 egg yolks** and continue cooking, stirring constantly, until thickened, 6-8 minutes more. Stir in **coconut and pecans**. Transfer to bowl and place in refrigerator to cool completely.



3. Bake cake

Transfer **batter** to prepared cake pan and smooth out surface. Bake on center oven rack until a toothpick comes out clean when inserted into the center, 40-45 minutes. Let cool in pan for 1 hour. Remove from cake pan, peel off parchment paper, and let cool completely.



6. Assemble & serve

Stir **frosting** to evenly distribute **coconut and pecans**. Using a serrated knife, cut **cake** horizontally to create 2 equal layers. Spread **half the frosting** on top of the bottom layer. Place 2nd layer on top; spread with **remaining frosting**. Garnish with **reserved coconut and pecans**. Cut into slices for serving. Enjoy!