

DINNERLY



German Chocolate Cake with Walnut-Coconut Frosting



1,5h



2 Servings

This classic German chocolate cake is for the dessert-loving, chocolate-obsessed, frosting-addicted person we know you are (because we are too). So if you want to lick your mixing bowls clean, who are we to judge! We've got you covered!

WHAT WE SEND

- ¾ oz unsweetened cocoa powder
- 6 oz chocolate cake mix^{2,1,3,4}
- 2 (1 oz) walnuts⁵
- 1 oz unsweetened shredded coconut⁵
- 12 oz evaporated milk¹
- 2 oz dark brown sugar

WHAT YOU NEED

- nonstick cooking spray
- 6 Tbsp butter¹
- 4 large eggs²
- ¼ + ⅛ teaspoon kosher salt
- ½ tsp vanilla extract

TOOLS

- 8-inch cake pan
- parchment paper
- rimmed baking sheet
- small saucepan

COOKING TIP

To separate the egg, crack egg into a small bowl and use the shell or a spoon to scoop out the yolk.

ALLERGENS

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

NUTRITION PER SERVING

Calories 310kcal, Fat 21g, Carbs 28g, Protein 6g



1. Prep pan & bloom cocoa

Preheat oven to 350°F with racks in the center and upper third. Grease an 8-inch cake pan with **nonstick cooking spray**; line the bottom with parchment paper (see step 6!).

Cut **4 tablespoons butter** into ½-inch pieces; add to a medium heatproof bowl with **cocoa powder**. Pour in **½ cup boiling water**; whisk until butter is melted. Let cool for 5 minutes, then whisk in **2 large eggs**.



2. Make batter & bake

In a second medium bowl, whisk together **chocolate cake mix** and **⅛ teaspoon salt**. Whisk into **cocoa powder mixture** until just combined. Transfer to prepared pan; spread into an even layer.

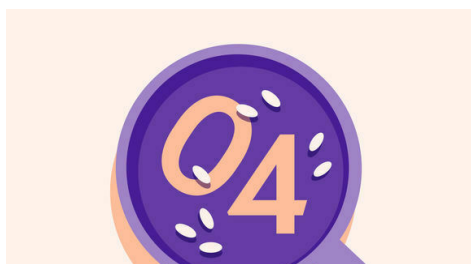
Bake on center oven rack until a toothpick inserted into center comes out with a few moist crumbs, 20–25 minutes. Cool **cake** in pan for 1 hour.



3. Toast walnuts & coconut

While **cake** bakes, on a rimmed baking sheet, spread **walnuts** out on one side and **coconut** on other side. Bake on upper oven rack until coconut is light golden brown, 3–5 minutes.

Transfer coconut to a small bowl. Continue baking walnuts until browned and fragrant, 3–5 minutes more. Let cool to room temperature. Coarsely chop walnuts.



4. Make frosting

Separate **2 large egg yolks** (save whites for own use; see cooking tip). Add to a small saucepan; whisk in **½ cup evaporated milk**. Add **brown sugar**, **2 tablespoons butter**, **½ teaspoon vanilla**, and **¼ teaspoon salt**. Cook over medium heat, whisking constantly, until boiling, frothy, and slightly thickened, 4–6 minutes. Remove from heat; stir in **half of the walnuts and coconut**.



5. Finish & serve

Transfer **frosting** to a bowl; chill in fridge until cool, 30–60 minutes. Once **cake** is cool, run a knife around the edge and invert onto a serving plate; peel off parchment. Spread frosting over top. Sprinkle with **remaining walnuts and coconut**.

Cut **German chocolate cake** into slices and serve. Enjoy!



6. Parchment hack!

Here's how to cut parchment paper into a perfect circle. Take a piece slightly larger than cake pan. Fold in half; fold again from the side to make a square. Fold square in half diagonally to make a triangle; fold again in same direction to create a thinner triangle. Flip cake pan upside down. Place point of triangle in center and cut off excess paper hanging over the edge. Unfold and you're done!