



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! (2-p plan serves 8; 4-p plan serves 16)

WHAT WE SEND

- ¾ oz unsweetened cocoa powder
- 6 oz chocolate cake mix^{1,2,3,4}
- 2 (1 oz) walnuts⁵
- 1 oz unsweetened shredded coconut⁵
- 12 oz evaporated milk³
- 2 oz dark brown sugar

WHAT YOU NEED

- nonstick cooking spray
- 6 Tbsp butter³
- 4 large eggs¹
- 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

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 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**.



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**.



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.

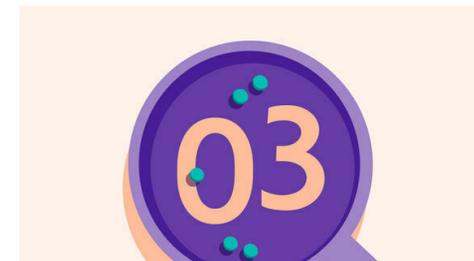
Bake on center oven rack until a toothpick inserted into center comes out with a few moist crumbs, 20–25 minutes. Cool **cake** in pan for 1 hour.



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!



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.



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!