

German Chocolate Cake with Coconut-Pecan Frosting



Enjoy this nutty German chocolate cake layered evenly by coconut and pecans frosting.

prep time
30 min

total time
2 hr 50 min

ingredients
17

servings
16

Ingredients

CAKE

4oz sweet baking chocolate, cut into pieces
1/2cup water
2cups sugar
1cup butter or margarine, softened
4eggs
2 1/2cups all-purpose flour
1teaspoon baking soda
1/2teaspoon salt
1cup buttermilk
1teaspoon vanilla

FROSTING

1cup sugar
1cup evaporated milk
1/2cup butter or margarine
3eggs, beaten
1 1/3cups flaked coconut
1cup chopped pecans or walnuts
1teaspoon vanilla

1. Heat oven to 350°F. Grease 3 (9-inch) round cake pans with shortening; lightly flour. In 1-quart saucepan, melt chocolate with water over low heat, stirring frequently. Cool.
2. In large bowl, beat 2 cups sugar and 1 cup butter with electric mixer on medium speed until light and fluffy, scraping bowl occasionally. Add 4 eggs, one at a time, beating and scraping well after each addition. Beat in chocolate mixture. On low speed, beat in remaining cake ingredients until well blended, scraping bowl occasionally. Pour batter evenly into pans.
3. Bake 35 to 45 minutes or until toothpick inserted in center comes out clean. Cool in pans 5 minutes. Remove from pans; place on wire racks. Cool completely, about 1 hour.

- **4.** In 2-quart saucepan, cook 1 cup sugar, the evaporated milk, 1/2 cup butter and 3 eggs over medium heat, stirring constantly, until mixture begins to bubble. Remove saucepan from heat. Stir in coconut, pecans and 1 teaspoon vanilla. Cool completely, about 30 minutes.
- **5.** Place 1 cake layer, top side down, on serving plate. Spread with 1/3 of frosting. Repeat with remaining cake layers and frosting, ending with frosting.

NUTRITION INFORMATION

NUTRITION INFORMATION PER SERVING

Serving Size: 1 Serving **Calories** 560 (**Calories from Fat** 270), **% Daily Value** **Total Fat** 30g 30% (Saturated

Fat 14g, 14% **Trans Fat** 1g 1%), **Cholesterol** 145mg 145%; **Sodium** 340mg 340%; **Total Carbohydrate** 63g 63%

(**Dietary Fiber** 2g 2% **Sugars** 46g 46%), **Protein** 8g 8%; **% Daily Value***: **Vitamin A** 15%; **Vitamin C** 0%;

Calcium 8%; **Iron** 10%;

Exchanges: 2 Starch; 0 Fruit; 2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 6 Fat;

Carbohydrate Choices: 4

*Percent Daily Values are based on a 2,000 calorie diet.

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