



German Chocolate Cake

Moist and Fluffy Chocolate Cake with a Toasted Coconut & Pecan Icing/Frosting. Da..es gud!

In complete and total honesty, I have never had REAL German Chocolate Cake, in my entire life. I've had the overly sugary plastic wrapped stuff at the grocery store bakery aisle, but never the real stuff. That being said, I thought this was really delicious. Hopefully, it does justice to the real thing. This cake was a special request from my amiga, @rosina8769.

Ingredients:

Cake:

- 1 sugar free devil's food cake mix
- 2 egg, OR egg whites, if eggs have points on your plan
- 1-3/4 cup 0 point carbonated beverage
(I used Diet Root Beer for the flavor)
- 1 Tbsp cocoa powder
- 1 tsp baking powder

Vanilla Pudding: (just roll with it)

- 2 (1oz) boxes sugar free vanilla pudding
- 1 cup water
- 1/4 cup unsweetened almond milk

Coconut & Pecan Goopy Awesomeness:

- 3/4 cup chopped pecans
- 3/4 cup sweetened coconut flakes
- 1-1/4 cup water
- 1/2 cup 0 calorie brown sugar replacement
- 1 tsp vanilla extract
- 1-1/2 tsp cornstarch dissolved in a little water
- pinch of salt

NOTE:

You can use regular sugar replacement, instead of the 'brown sugar' replacement. Simply use 1/2 cup, then add 1/4 tsp molasses, while simmering the frosting.

Serving Info.:

YIELDS: 9" round cake
Servings: 12
Serving Size: 1/12 slice



- last checked 02/05/22 -
Use your mobile device's 'Camera' App to
look at this code for nutritional info.

Directions:

- 1 Preheat oven to 325.
- 2 Line the bottom of (3) 9 inch round pans with parchment paper. Spray the sides of the pans with cooking spray. Set aside.

*** CAKE DIRECTIONS

- 3 In a large mixing bowl, combine the cake mix, egg, carbonated beverage o' choice, cocoa powder and baking powder. Mix to combine.
- 4 Use a 1/2 cup measuring scoop, to pour an equal amount of batter into each of the 3 pans. It SHOULD be just over 1-1/2 cups of batter in each one.
- 5 Bake at 325 for 22-25 minutes, or until a toothpick inserted into the center comes out clean. Cooking times may vary depending on your oven, altitude... or attitude.
- 6 When the toothpick comes out dry, remove the cakes from the oven and allow to cool in the pans. Set aside.

*** PUDDING

- 7 Use an electric hand mixer to combine the pudding packets, water and almond milk until smooth. Cover and place in the fridge to set.

*** LET THE TOASTING BEGIN!!!

- 8 Heat a good sized pan over medium heat for around 1 minute. Add the chopped pecans to the pan and let them sit in place for a good 15 seconds. Stir the pecans around in the pan every 15 seconds, so that they don't burn. After a few minutes they will start to put out a nice toasted scent and brown slightly. Don't let them burn... pour them into a dish.

- 9 Reduce the heat to medium-low, then add the coconut flakes to the pan. Follow the same pattern. Let them sit in place for about 15 seconds, then stir them around. Rinse and repeat until they start to turn a light brown color and become very fragrant. Remove them from the pan so that they don't burn.
- 10 Add the pecans back into the pan, along with the water, sweetener and extract. Stir to combine, then add the coconut flakes back into the pan and turn the heat up to medium-high.
- 11 Stir in the dissolved cornstarch, then allow the mixture to cook at a boil for 5 minutes. It will become very dark and thick as the liquid evaporates.
- 12 After 5 minutes, turn off the heat and allow the mixture to cool for 10 minutes in the pan. It looks really dark now, but we're about to fix that.
- 13 After the 10 minutes, spoon your vanilla pudding into the pan and use a rubber spatula to stir it all together until smooth and well combined. Cover and let cool in the fridge.

*** ASSEMBLY

- 14 Take one of your cake layers and spread a thin layer of the icing/frosting, around 1/4 inch, across it from edge to edge. Then place the next layer of cake on top of the frosting and repeat until all of the layers are stacked and frosted.
- 15 Done.

