

German Chocolate Cake



PREPARATION TIME
20 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
fresh berries



Store eggs in their original carton in the coldest part of the refrigerator—not in an egg keeper in the refrigerator door.

Uncovered eggs absorb air and moisture and will deteriorate quickly.

SHOPPING LIST

- chocolate cake mix
- pecans • confectioners' sugar
- chocolate instant pudding mix
- coconut • sour cream

ON HAND

- eggs • milk • butter • oil
- vanilla extract

INGREDIENTS

- 1 (2-layer) package chocolate or devil's food cake mix
- 1 (3-ounce) package chocolate instant pudding mix
- 1/2 cup vegetable oil
- 1/2 cup water
- 4 eggs
- 1 cup sour cream
- 1/2 cup butter
- 1 (1-pound) package confectioners' sugar
- 3 tablespoons milk
- 1 teaspoon vanilla extract
- 1 cup coconut, toasted
- 1 cup chopped pecans, toasted

SERVES 12

COOK'N *Express*

• Make quick and easy cupcakes. Prepare as recipe directs through step 2 but pour batter into a 12-cup muffin pan. Bake cupcakes for 15 to 20 minutes at 350°F.

Cool completely. Prepare frosting as recipe directs. Spread over cooled cupcakes.

Make Ahead

Bake the cake up to 2 days ahead, cool completely and wrap the layers in plastic wrap. Store in the refrigerator until ready to frost.

1 Preheat oven to 350°F. Grease and flour two 9-inch cake pans. Combine cake mix, pudding mix, oil, water, eggs and sour cream in a large bowl. Beat with an electric mixer at low speed until just moistened.



3 Meanwhile, brown butter in a skillet over medium heat. Blend in confectioners' sugar. Add milk and vanilla; remove from heat. Mix until creamy. Stir in coconut and pecans.



♦ VARIATION

Purchase canned cream cheese or vanilla frosting and mix in 1/2 cup each of coconut and chopped pecans.



2 Beat batter at high speed until smooth, about 2 minutes; pour into prepared pans. Bake for 30 minutes or until toothpick inserted in center comes out clean; cool. Remove from pans; cool completely.



4 Spread frosting between cake layers and over top of cake. Refrigerate until ready to serve.