

GERMAN CHOCOLATE CAKE



Cake

- 1 cup Unsalted butter, room temperature
- 2 cups Sugar
- 1 tsp. Vanilla
- 2 Eggs, large
- 1/2 cup Sour cream
- 3/4 cup Cocoa
- 1 cup Milk
- 2 1/4 cups ***San Antonio River Mill® Brand Sopaipilla Mix***

Frosting

- 2 1/2 cups Sweetened coconut flakes
- 2 cups Pecans, chopped
- 18 oz. Evaporated milk
- 2 cups Sugar
- 6 Egg **yolks**
- 1 cup Unsalted butter
- 1 tsp. Vanilla

1. **PREHEAT** oven to 350° F.
2. **GREASE** and flour a 10-cup Bundt pan.
3. Cake: **CREAM** butter, sugar and vanilla.
4. **BLEND** eggs, sour cream and cocoa; add milk slowly while mixing at low speed.
5. **ADD Sopaipilla Mix**, slowly, until moistened and batter is smooth. **POUR** batter into prepared pan.
6. **BAKE** 45-50 minutes, or until toothpick comes out clean.

Continued on reverse side.



RECIPE COLLECTION

Featuring San Antonio River Mill Brand® Gourmet Baking Mixes sold in the Guenther House Store and at guentherhouse.com

RECIPE CONTINUED



7. **IMMEDIATELY** invert cake onto wire rack; allow to cool completely before frosting.
8. Frosting: **COMBINE** coconut and pecans in a bowl; set aside.
9. **COMBINE** the rest of the ingredients in a large sauce pan, cook on medium low heat until thickened, about 12-13 minutes, stirring constantly. **REMOVE** from heat.
10. **FOLD** coconut and pecans into frosting, stirring until incorporated. **CHILL** 20 minutes before frosting cake.

YIELD: 10-12 servings

Prep Time: 20 minutes

Bake Time: 50 minutes

Total Time: 70 minutes



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