

German Chocolate Cake

Preparation time 35 min

Cooking time 40 min

Cooling 2 h

Output 10 to 12 portions

Ingredients

Cake

- 3 oz (85 g) semisweet chocolate, coarsely chopped
- 1 cup (250 ml) milk, hot
- 1 3/4 cups (430 ml) unbleached all-purpose flour
- 1/4 cup (60 ml) cocoa powder, sifted
- 1 teaspoon (5 ml) baking powder
- 1/2 teaspoon (2.5 ml) baking soda
- 1/2 cup (125 ml) unsalted butter, softened
- 1 1/2 cups (375 ml) brown sugar
- 1/4 cup (60 ml) canola oil
- 1 teaspoon (5 ml) vanilla extract
- 2 eggs

Topping

- 2 cups (500 ml) sweetened coconut flakes
- 1 can 300 ml sweetened condensed milk
- 3/4 cup (180 ml) 35% cream
- 1 1/2 cups (375 ml) toasted pecans, chopped

Preparation

Chocolate Cake

1. With the rack in the middle position, preheat the oven to 180 °C (350 °F). Butter two 20-cm (8-inch) springform pans and line the bottom with parchment paper. Set aside.
2. Place the chocolate in a bowl. Pour the hot milk over the chocolate and let stand for 1 minute. With a whisk, stir until smooth. Set aside.
3. In a bowl, combine the flour, cocoa powder, baking powder, and baking soda. Set aside.
4. In another bowl, cream the butter with the brown sugar, oil, and vanilla using an electric mixer. Add the eggs, one at a time, and beat until smooth.
5. Add the dry ingredients alternately with the milk and chocolate mixture. Pour into the pans and bake for about 40 minutes or until a toothpick inserted in the centre of the cake comes out clean. Let cool on a wire rack. Unmould.

Topping

6. In a saucepan, combine the coconut and condensed milk. Heat gently, stirring constantly, until the mixture turns golden brown. Add the cream and stir to combine. Remove from the heat and stir in the pecans. Let cool slightly.

Assembly

7. Place a cake on a serving platter. Cover with half the topping mixture. Layer with the other cake. Top with the remaining coconut mixture. Let cool completely.

Note

Be careful not to confuse the Carnation-type evaporated milk with the sweetened condensed milk, often sold under the Eagle brand. It is the latter that is used in the recipe.