

German Chocolate Cake

Make a great German Chocolate Cake with this easy recipe. The coconut and pecan frosting is deliciously dreamy.

Recipe by Kristen Sanchez | Created on **Nov 13, 2021**

Ingredients

- 1 (18.25 ounce) package Pillsbury® German Chocolate Cake
- 1 cup water
- 3 eggs plus
- 1 egg yolk
- ½ cup Crisco® Pure Vegetable Oil
- 1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
- 3 tablespoons butter or margarine
- ? cup chopped pecans
- ? cup flaked coconut
- 1 teaspoon vanilla extract

Directions

- Preheat oven to 350 degrees F. In large bowl, combine cake mix, water, 3 eggs, oil and 1/3 cup sweetened condensed milk. Beat on low speed until moistened, then beat on high speed 2 minutes.
- Pour into well-greased and floured 13 x 9-inch baking pan. Bake 40 to 45 minutes or until wooden toothpick inserted near center comes out clean.
- In small saucepan, combine remaining sweetened condensed milk, egg yolk and butter. Over medium heat, cook and stir until thickened, about 6 minutes. Add pecans, coconut and vanilla; spread over warm cake. Store leftovers covered in refrigerator.

Nutrition Facts

Serving: **1 - 13x9 inch pan** | Calories: **378.1 kcal** | Carbohydrates: **37.7 g** | Protein: **4.4 g** | Saturated fat: **5.4 g**
| Cholesterol: **66.3 mg** | Sodium: **72.9 mg** | Fiber: **1.2 g** | Sugar: **9.2 g**

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