



German Chocolate Cake With Coconut-Pecan Cajeta Frosting

READY IN



205 min.

SERVINGS



10

CALORIES



1182 kcal

DESSERT

Ingredients

- 3 teaspoons double-acting baking powder
- 0.8 teaspoon baking soda
- 8 ounces bittersweet chocolate finely chopped
- 1.5 cups buttermilk
- 10 servings coconut whipped cream for serving
- 2 teaspoons malibu coconut rum
- 2 tablespoons plus light
- 1.5 cups firmly muscovado sugar light packed

- 1 cup dutch-process cocoa powder unsweetened
- 3 large eggs
- 2.3 cups flour all-purpose
- 0.8 cup granulated sugar
- 1.5 cups granulated sugar
- 1 cup heavy cream
- 1 cup additional milk whole
- 0.3 cup pecans toasted chopped for garnish
- 1.3 cups pecans toasted coarsely chopped
- 0.1 teaspoon salt
- 0.8 teaspoon salt
- 1.5 cups strong coffee decoction black at room temperature brewed
- 0.5 cup coconut or shredded sweetened toasted for garnish
- 1.3 cups coconut or shredded sweetened toasted
- 2 tablespoons butter unsalted cold cut into small pieces,
- 12 tablespoons butter unsalted plus more for the pans at room temperature ()
- 1.8 cups coconut milk unsweetened
- 2 seeds scraped from 1/ vanilla bean
- 0.5 teaspoon vanilla extract pure
- 2 teaspoons vanilla extract pure
- 1.8 cups milk whole

Equipment

- bowl
- baking sheet
- sauce pan
- baking paper
- oven
- whisk

- wire rack
- toothpicks
- wooden spoon

Directions

- Make the cake: Position a rack in the center of the oven and preheat to 325 degrees F. Butter two 9-inch-round cake pans and line the bottoms with parchment paper.
- Whisk the flour, baking powder, baking soda and salt together in a medium bowl.
- Melt the 12 tablespoons butter in a medium saucepan over medium heat.
- Whisk in the cocoa powder and cook for 1 minute.
- Remove from the heat, add the muscovado and granulated sugars and whisk until the sugar has dissolved.
- Add the coffee, buttermilk, eggs and vanilla extract and continue whisking until smooth and just combined.
- Add the dry ingredients and stir until the batter is smooth.
- Divide the batter evenly between the prepared cake pans and bake until a toothpick inserted into the center comes out with a few moist crumbs attached, 40 to 45 minutes.
- Let the cakes cool in the pans on a wire rack for 20 minutes. Invert the cakes onto the wire rack and let cool at least 1 hour before frosting.
- Combine the whole milk, coconut milk and goat's milk in a small saucepan and bring to a simmer over low heat. Keep warm while you prepare the caramel.
- Combine the sugar and 1/4 cup water in a medium saucepan over high heat and cook without stirring until a deep amber color, 8 to 10 minutes. Slowly and carefully whisk in the warm milk mixture and continue whisking until smooth.
- Add the vanilla seeds and corn syrup. Bring to a boil, reduce the heat to medium and cook, stirring occasionally with a wooden spoon, until the sauce is reduced by half and the consistency of a caramel sauce, about 55 minutes.
- Remove from the heat and whisk in the butter, vanilla extract, salt and rum (if using).
- Transfer the sauce to a medium bowl and stir in the pecans and shredded coconut.
- Let the frosting cool to room temperature, stirring it occasionally, before frosting the cake.
- To assemble the cake, slice each cake in half horizontally.

- Place 1 cake layer on a cake round and spread one-third of the frosting evenly over the top. Repeat to make 3 layers, then top with the remaining cake layer, top-side up.
- Make the ganache: Bring the cream to a simmer in a small saucepan.
- Put the chocolate in a medium heatproof bowl, add the hot cream and the corn syrup and let sit for 30 seconds. Gently whisk until smooth.
- Let sit at room temperature for 10 minutes.
- Set the cake on a wire rack placed over a rimmed baking sheet.
- Pour the chocolate ganache over the cake, letting the excess drip down the sides.
- Sprinkle the top with toasted coconut and pecans.
- Let sit at room temperature for at least 30 minutes and up to 4 hours before slicing.
- Slice the cake and top with a dollop of Coconut Whipped Cream.
- Photograph by Yunhee Kim

Nutrition Facts

PROTEIN 4.98% **FAT 50.16%** **CARBS 44.86%**

Properties

Glycemic Index:47.02, Glycemic Load:49.67, Inflammation Score:-8, Nutrition Score:26.305652307427%

Flavonoids

Cyanidin: 1.76mg, Cyanidin: 1.76mg, Cyanidin: 1.76mg, Cyanidin: 1.76mg Delphinidin: 1.19mg, Delphinidin: 1.19mg, Delphinidin: 1.19mg, Delphinidin: 1.19mg Catechin: 6.76mg, Catechin: 6.76mg, Catechin: 6.76mg, Catechin: 6.76mg Epigallocatechin: 0.93mg, Epigallocatechin: 0.93mg, Epigallocatechin: 0.93mg, Epigallocatechin: 0.93mg Epicatechin: 17.04mg, Epicatechin: 17.04mg, Epicatechin: 17.04mg, Epicatechin: 17.04mg Epigallocatechin 3-gallate: 0.38mg, Epigallocatechin 3-gallate: 0.38mg, Epigallocatechin 3-gallate: 0.38mg, Epigallocatechin 3-gallate: 0.38mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.88mg, Quercetin: 0.88mg, Quercetin: 0.88mg

Nutrients (% of daily need)

Calories: 1182.21kcal (59.11%), Fat: 68.63g (105.58%), Saturated Fat: 39.53g (247.09%), Carbohydrates: 138.1g (46.03%), Net Carbohydrates: 129.14g (46.96%), Sugar: 103.97g (115.52%), Cholesterol: 142.52mg (47.51%), Sodium: 574.77mg (24.99%), Alcohol: 0.34g (100%), Alcohol %: 0.1% (100%), Caffeine: 53.5mg (17.83%), Protein: 15.33g (30.65%), Manganese: 2.38mg (118.97%), Copper: 1.06mg (53.24%), Phosphorus: 439.71mg (43.97%), Selenium: 27.31µg (39.01%), Magnesium: 153.4mg (38.35%), Fiber: 8.96g (35.84%), Iron: 6.05mg (33.61%), Calcium: 311.18mg (31.12%), Vitamin B2: 0.51mg (30%), Vitamin B1: 0.43mg (28.84%), Vitamin A: 1159.15IU (23.18%), Potassium:

803.26mg (22.95%), Zinc: 3.41mg (22.74%), Folate: 77.65µg (19.41%), Vitamin D: 2.25µg (15.02%), Vitamin B3: 2.92mg (14.58%), Vitamin B5: 1.38mg (13.81%), Vitamin B12: 0.68µg (11.27%), Vitamin B6: 0.22mg (11.12%), Vitamin E: 1.45mg (9.66%), Vitamin K: 5.23µg (4.98%), Vitamin C: 1.93mg (2.33%)