



German Chocolate Crazy Cake

 Popular

READY IN



170 min.

SERVINGS



16

CALORIES



513 kcal

DESSERT

Ingredients

- ☐ 0.8 cup butter
- ☐ 0.5 cup chocolate frosting betty crocker® (from 1-lb container)
- ☐ 7 oz coconut flakes flaked ()
- ☐ 4 egg yolk
- ☐ 12 oz evaporated milk canned
- ☐ 1 box chocolate cake mix betty crocker® supermoist®
- ☐ 2 cups pecans chopped
- ☐ 1.5 cups sugar

- ☐ 3 teaspoons vanilla

Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ microwave
- ☐ serrated knife

Directions

- ☐ Heat oven to 350°F. Grease bottoms only of 2 (9-inch) round cake pans with shortening. Make and bake cake mix as directed on box for 9-inch round pans, using water, oil and eggs. Cool 10 minutes.
- ☐ Remove from pans to cooling racks. Cool completely.
- ☐ In 3-quart heavy saucepan, mix sugar, butter, milk and egg yolks.
- ☐ Heat to simmering over medium heat, stirring frequently. Cook 9 to 10 minutes, stirring occasionally, until thickened.
- ☐ Remove from heat. Stir in coconut, pecans and vanilla. Cool completely, about 1 hour.
- ☐ Cut each cake layer horizontally into 2 layers. On serving plate, place 1 layer, cut side up.
- ☐ Spread with about 1 1/3 cups filling. Repeat with second and third layers and 2 2/3 cups filling.
- ☐ With serrated knife, cut remaining cake layer into 1 1/2-inch-wide strips.
- ☐ Cut strips into irregular pieces.
- ☐ Place cake pieces randomly over filling to cover top of cake, pressing gently into cake and fitting snugly together. Refrigerate cake several hours before serving, if desired.
- ☐ In small microwavable bowl, microwave frosting 10 seconds on High until thin enough to drizzle.
- ☐ Drizzle over top of cake. Store covered in refrigerator.

Nutrition Facts



 PROTEIN **4.49%**  FAT **58.23%**  CARBS **37.28%**

Properties

Glycemic Index:8.13, Glycemic Load:13.15, Inflammation Score:-4, Nutrition Score:10.449130374452%

Flavonoids

Cyanidin: 1.46mg, Cyanidin: 1.46mg, Cyanidin: 1.46mg, Cyanidin: 1.46mg Delphinidin: 0.99mg, Delphinidin: 0.99mg, Delphinidin: 0.99mg, Delphinidin: 0.99mg Catechin: 0.99mg, Catechin: 0.99mg, Catechin: 0.99mg, Catechin: 0.99mg Epigallocatechin: 0.77mg, Epigallocatechin: 0.77mg, Epigallocatechin: 0.77mg, Epigallocatechin: 0.77mg Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg

Nutrients (% of daily need)

Calories: 513.44kcal (25.67%), Fat: 34.76g (53.47%), Saturated Fat: 16.09g (100.54%), Carbohydrates: 50.07g (16.69%), Net Carbohydrates: 46.03g (16.74%), Sugar: 36.84g (40.94%), Cholesterol: 77.64mg (25.88%), Sodium: 333.64mg (14.51%), Alcohol: 0.26g (100%), Alcohol %: 0.28% (100%), Caffeine: 3.11mg (1.04%), Protein: 6.03g (12.06%), Manganese: 1.04mg (51.85%), Phosphorus: 205.08mg (20.51%), Copper: 0.39mg (19.65%), Fiber: 4.04g (16.16%), Selenium: 9.44µg (13.49%), Iron: 2.25mg (12.49%), Magnesium: 47.45mg (11.86%), Calcium: 117.95mg (11.8%), Vitamin B1: 0.16mg (10.85%), Vitamin B2: 0.17mg (10.2%), Zinc: 1.38mg (9.22%), Potassium: 299.52mg (8.56%), Vitamin A: 390.13IU (7.8%), Folate: 29.51µg (7.38%), Vitamin E: 1.05mg (7.01%), Vitamin B5: 0.54mg (5.38%), Vitamin B6: 0.1mg (5.18%), Vitamin B3: 0.72mg (3.62%), Vitamin K: 2.44µg (2.33%), Vitamin B12: 0.14µg (2.33%), Vitamin D: 0.26µg (1.76%)