



German Wedding Cake

READY IN



65 min.

SERVINGS



17

CALORIES



369 kcal

DESSERT

Ingredients

- ☐ 8 ounces bittersweet chocolate chips
- ☐ 0.5 cup brandy
- ☐ 1 tablespoon butter
- ☐ 17 servings butter for greasing pan
- ☐ 0.5 cup cherries fresh whole thawed minced pitted
- ☐ 2 cups cherries fresh whole thawed pitted
- ☐ 17 servings chocolate chopped
- ☐ 1 box german chocolate cake mix
- ☐ 1 pinch ground cinnamon

- ☐ 1 pinch ground nutmeg
- ☐ 1 cup heavy cream
- ☐ 0.3 cup pecans chopped
- ☐ 0.5 cup simple syrup glaze cooled (equal parts water and sugar simmered, then)
- ☐ 1 cup coconut or shredded sweetened

Equipment

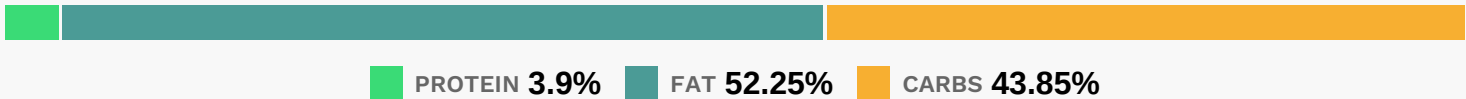
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ baking pan
- ☐ toothpicks

Directions

- ☐ For the cake: Preheat the oven to 350 degrees F. Butter and flour a 9-by-13-inch baking pan.
- ☐ Prepare the cake mix according to package instructions.
- ☐ In a large bowl, combine the cake batter with the coconut and pecans. Stir until just mixed.
- ☐ In a small saucepan, combine the cherries, brandy and simple syrup.
- ☐ Place the mixture over medium-low heat and simmer until the liquid is reduced to a thick syrup.
- ☐ Remove from the heat and let cool.
- ☐ Pour half the cake batter into the prepared baking pan. Top with the cherry mixture.
- ☐ Pour the remaining cake batter over top and smooth lightly.
- ☐ Bake the cake according to package instructions, about 35 minutes, adding a few minutes. The cake is ready when a toothpick inserted in the center comes out clear of batter.
- ☐ Let the cake cool a few minutes before slicing.
- ☐ For the garnish: In a small saucepan, heat the heavy cream and butter over medium-low heat. When the cream is just up to a simmer, remove from the heat and stir in the chocolate. Stir until the chocolate is melted and smooth.
- ☐ Slice the cake and drizzle the melted chocolate over each slice.

Garnish with a few whole cherries and some chopped chocolate.

Nutrition Facts



Properties

Glycemic Index:16.86, Glycemic Load:0.88, Inflammation Score:-4, Nutrition Score:6.0673913178237%

Flavonoids

Cyanidin: 6.3mg, Cyanidin: 6.3mg, Cyanidin: 6.3mg, Cyanidin: 6.3mg Delphinidin: 0.12mg, Delphinidin: 0.12mg, Delphinidin: 0.12mg, Delphinidin: 0.12mg Pelargonidin: 0.05mg, Pelargonidin: 0.05mg, Pelargonidin: 0.05mg, Pelargonidin: 0.05mg Peonidin: 0.3mg, Peonidin: 0.3mg, Peonidin: 0.3mg, Peonidin: 0.3mg Catechin: 1mg, Catechin: 1mg, Catechin: 1mg Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg Epicatechin: 1.03mg, Epicatechin: 1.03mg, Epicatechin: 1.03mg, Epicatechin: 1.03mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.46mg, Quercetin: 0.46mg, Quercetin: 0.46mg, Quercetin: 0.46mg

Nutrients (% of daily need)

Calories: 368.92kcal (18.45%), Fat: 21.37g (32.87%), Saturated Fat: 12.9g (80.63%), Carbohydrates: 40.35g (13.45%), Net Carbohydrates: 38.34g (13.94%), Sugar: 27.43g (30.48%), Cholesterol: 28.47mg (9.49%), Sodium: 285.01mg (12.39%), Alcohol: 2.36g (100%), Alcohol %: 2.88% (100%), Caffeine: 3.46mg (1.15%), Protein: 3.59g (7.18%), Manganese: 0.3mg (15.14%), Phosphorus: 111.98mg (11.2%), Iron: 1.94mg (10.76%), Calcium: 95.49mg (9.55%), Copper: 0.19mg (9.27%), Fiber: 2.01g (8.03%), Selenium: 5.37µg (7.67%), Potassium: 262.01mg (7.49%), Vitamin A: 367.41IU (7.35%), Magnesium: 26.9mg (6.72%), Vitamin B2: 0.11mg (6.54%), Zinc: 0.93mg (6.23%), Vitamin B1: 0.09mg (6.07%), Vitamin E: 0.82mg (5.44%), Folate: 20.95µg (5.24%), Vitamin B3: 0.65mg (3.25%), Vitamin K: 3.41µg (3.25%), Vitamin B6: 0.06mg (3.03%), Vitamin B5: 0.27mg (2.7%), Vitamin C: 1.63mg (1.97%), Vitamin D: 0.22µg (1.49%), Vitamin B12: 0.07µg (1.16%)