



Inside-Out German Chocolate Cake

READY IN



1500 min.

SERVINGS



12

CALORIES



750 kcal

DESSERT

Ingredients

- ☐ 0.1 teaspoon almond extract
- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 0.8 teaspoon baking soda
- ☐ 3 tablespoons plus light
- ☐ 0.5 cup dutch-processed cocoa powder unsweetened
- ☐ 1 large eggs
- ☐ 1 large egg yolk
- ☐ 1.5 cups flour all-purpose
- ☐ 1 cup pecans coarsely chopped

- ☐ 0.8 teaspoon salt
- ☐ 10 ounces bittersweet chocolate
- ☐ 1.5 cups sugar
- ☐ 7 ounces coconut sweetened flaked
- ☐ 14 ounces condensed milk sweetened canned
- ☐ 2.5 sticks butter unsalted
- ☐ 1 tablespoon vanilla
- ☐ 0.8 cup water
- ☐ 0.8 cup milk whole

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ baking pan
- ☐ hand mixer
- ☐ cake form
- ☐ aluminum foil
- ☐ wax paper
- ☐ spatula

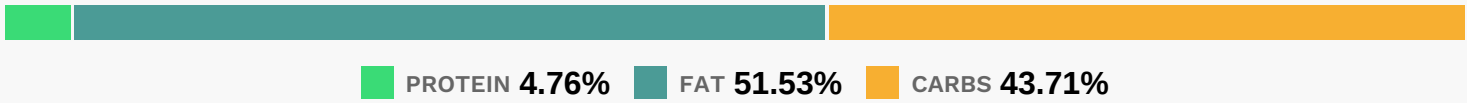
Directions

- ☐ Preheat oven to 350°F and oil cake pans. Line bottoms of pans with rounds of parchment or wax paper. Sift together sugar, flour, cocoa powder, baking powder, baking soda, and salt into a large bowl.

- ☐ Whisk together whole milk, butter, whole egg, yolk, vanilla, and almond extract in another large bowl until just combined. Beat egg mixture into flour mixture with an electric mixer on low speed, then beat on high speed 1 minute. Reduce speed to low and beat in water until just combined (batter will be thin). Divide batter among cake pans (about 1 1/2 cups per pan) and bake in upper and lower thirds of oven, switching position of pans and rotating them 180 degrees halfway through baking, until a tester comes out clean, 20 to 25 minutes total.
- ☐ Cool layers in pans on racks 15 minutes. Run a thin knife around edges of pans and invert layers onto racks. Carefully remove parchment or wax paper and cool layers completely.
- ☐ Reduce oven temperature to 325°F.
- ☐ Spread coconut in a large shallow baking pan and pecans in another.
- ☐ Bake pecans in upper third of oven and coconut in lower third, stirring occasionally, until golden, 12 to 18 minutes.
- ☐ Remove pans from oven.
- ☐ Increase oven temperature to 425°F.
- ☐ Pour condensed milk into a 9-inch deep-dish pie plate and cover tightly with foil.
- ☐ Bake milk in a water bath in middle of oven 45 minutes. Refill baking pan with water to reach halfway up pie plate and bake milk until thick and brown, about 45 minutes more.
- ☐ Remove pie plate from water bath.
- ☐ Stir in coconut, pecans, and vanilla and keep warm, covered with foil.
- ☐ Melt butter in a 3-quart saucepan.
- ☐ Remove pan from heat and add chocolate and corn syrup, whisking until chocolate is melted.
- ☐ Transfer 1 cup glaze to a bowl, reserving remaining glaze at room temperature in pan. Chill glaze in bowl, stirring occasionally, until thickened and spreadable, about 1 hour.
- ☐ Put 1 cake layer on a rack set over a baking pan (to catch excess glaze). Drop half of coconut filling by spoonfuls evenly over layer and gently spread with a wet spatula. Top with another cake layer and spread with remaining filling in same manner. Top with remaining cake layer and spread chilled glaze evenly over top and side of cake.
- ☐ Heat reserved glaze in pan over low heat, stirring, until glossy and pourable, about 1 minute.
- ☐ Pour glaze evenly over top of cake, making sure it coats sides. Shake rack gently to smooth glaze.
- ☐ Chill cake until firm, about 1 hour.
- ☐ Transfer cake to a plate.

·Cake keeps, covered and chilled, 3 days. Bring to room temperature before serving.·For easier handling when assembling cake, place bottom layer on a cardboard round or the removable bottom of a tart or cake pan.

Nutrition Facts



Properties

Glycemic Index:30.42, Glycemic Load:38.23, Inflammation Score:-7, Nutrition Score:15.364347794782%

Flavonoids

Cyanidin: 0.98mg, Cyanidin: 0.98mg, Cyanidin: 0.98mg, Cyanidin: 0.98mg Delphinidin: 0.66mg, Delphinidin: 0.66mg, Delphinidin: 0.66mg, Delphinidin: 0.66mg Catechin: 2.98mg, Catechin: 2.98mg, Catechin: 2.98mg, Catechin: 2.98mg Epigallocatechin: 0.51mg, Epigallocatechin: 0.51mg, Epigallocatechin: 0.51mg, Epigallocatechin: 0.51mg Epicatechin: 7.11mg, Epicatechin: 7.11mg, Epicatechin: 7.11mg, Epicatechin: 7.11mg Epigallocatechin 3-gallate: 0.21mg, Epigallocatechin 3-gallate: 0.21mg, Epigallocatechin 3-gallate: 0.21mg, Epigallocatechin 3-gallate: 0.21mg Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg

Nutrients (% of daily need)

Calories: 749.83kcal (37.49%), Fat: 44.19g (67.98%), Saturated Fat: 24.9g (155.65%), Carbohydrates: 84.35g (28.12%), Net Carbohydrates: 78.2g (28.44%), Sugar: 63.3g (70.34%), Cholesterol: 95.91mg (31.97%), Sodium: 352.29mg (15.32%), Alcohol: 0.39g (100%), Alcohol %: 0.25% (100%), Caffeine: 28.56mg (9.52%), Protein: 9.18g (18.36%), Manganese: 1.13mg (56.69%), Copper: 0.63mg (31.45%), Phosphorus: 270.35mg (27.03%), Selenium: 18.48µg (26.41%), Fiber: 6.15g (24.59%), Magnesium: 94.2mg (23.55%), Iron: 3.42mg (18.99%), Vitamin B2: 0.31mg (18.27%), Calcium: 168.57mg (16.86%), Vitamin B1: 0.24mg (16.16%), Vitamin A: 761.15IU (15.22%), Zinc: 2.02mg (13.46%), Potassium: 462.9mg (13.23%), Folate: 40.61µg (10.15%), Vitamin B3: 1.52mg (7.62%), Vitamin B5: 0.69mg (6.87%), Vitamin E: 0.97mg (6.44%), Vitamin B12: 0.38µg (6.25%), Vitamin D: 0.75µg (4.98%), Vitamin B6: 0.08mg (4.12%), Vitamin K: 4.07µg (3.88%), Vitamin C: 0.96mg (1.16%)