

Classic German Chocolate Sheet Cake You'll Make on Repeat

Some desserts never go out of style, and this



OVEN
400°F

TIME
22 min

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INGREDIENTS

For the Cake:

- 2 cups all-purpose flour
- 2 cups granulated sugar
- ... cup unsweetened cocoa powder
- 1 cup water
- $\frac{1}{2}$ cup butter (1 stick)
- $\frac{1}{2}$ cup shortening
- 4 oz German baking chocolate (or semi-sweet baking chocolate)
- $\frac{1}{2}$ cup buttermilk
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 2 large eggs
- 1 teaspoon vanilla extract

For the Frosting:

- 1 (12 oz) can evaporated milk
- 3 large egg yolks
- $\frac{3}{4}$ cup butter
- 1 cup white sugar
- $\frac{1}{2}$ cup brown sugar
- 1 $\frac{1}{2}$ cups shredded coconut
- 1 $\frac{1}{2}$ cups chopped pecans
- 1 $\frac{1}{2}$ teaspoons vanilla extract

DIRECTIONS

1. Make the Cake Batter: Preheat oven to 400°F (204°C). Grease a standard 13x18-inch sheet pan.
2. In a large bowl, whisk together flour, sugar, and cocoa powder.
3. In a saucepan, combine water, butter, shortening, and baking chocolate. Heat over medium until melted and smooth.
4. Pour chocolate mixture into the dry ingredients and stir to combine.
5. Mix in the buttermilk, baking soda, and salt. Add the eggs and vanilla, stirring just until smooth.
6. Bake the Cake: Pour the batter into the prepared pan and spread evenly.
7. Bake for 20-22 minutes or until a toothpick inserted in the center comes out clean.
8. Let cool completely before frosting.
9. Make the Frosting: In a medium saucepan, combine evaporated milk, egg yolks, butter, white sugar, and brown sugar.
10. Cook over medium heat, stirring frequently, until mixture boils. Reduce heat and simmer for 10-12 minutes until thickened.
11. Remove from heat and stir in coconut, pecans, and vanilla extract.
12. Let cool slightly before spreading over the cooled cake.
13. Chill and Serve: Refrigerate the frosted cake for 1-2 hours for clean slicing and best texture.
14. Serve cold or at room temperature.

TIPS FOR SUCCESS

Use real German chocolate for the best depth of flavor, but semi-sweet baking chocolate works in a pinch.

Don't skip the buttermilk -it keeps the cake incredibly moist.

Let the frosting cool a bit before spreading so it thickens enough to hold.

Toast the pecans for extra nutty flavor.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-german-chocolate-sheet-cake-youll-make-on-repeat/>