

Old-Fashioned Pound Cake Meets German Chocolate - And It's Divine

Rich chocolate. Buttery cake. Crunchy toasted pecans. This



OVEN
325°F

TIME
3 min

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INGREDIENTS

For the Cake:

- 1 cup unsalted butter, softened
 - 2 cups white sugar
 - 4 eggs
 - 1 tsp vanilla extract
 - 2 cups all-purpose flour
 - $\frac{1}{2}$ tsp baking powder
 - ... tsp salt
 - 1 cup sour cream
 - 1 cup German chocolate, chopped
 - 1 cup pecans, chopped and toasted
- For the German Chocolate Pecan Glaze:
- $\frac{1}{2}$ cup heavy cream
 - $\frac{1}{2}$ cup pecans, chopped and toasted

DIRECTIONS

1. ? Preheat and Prep: Preheat your oven to 325°F (165°C). Grease and flour a 10-inch bundt pan well.
2. ? Cream Butter and Sugar: In a large mixing bowl, beat together the softened butter and sugar until light and fluffy-about 3 minutes.
3. ? Add Eggs and Vanilla: Beat in the eggs one at a time, mixing well after each. Stir in the vanilla extract.
4. ? Combine Dry Ingredients: In a separate bowl, whisk together flour, baking powder, and salt.
5. ? Mix the Batter: Gradually add the dry ingredients to the butter mixture, alternating with sour cream. Stir just until combined. Fold in the chopped chocolate and toasted pecans.
6. ? Bake the Cake: Pour the batter evenly into the prepared bundt pan. Smooth the top. Bake for 60-70 minutes, or until a toothpick inserted in the center comes out clean.
7. ? Cool: Let the cake cool in the pan for 10 minutes. Then invert onto a wire rack to cool completely.

SWAPS & NOTES

German Chocolate Substitution: Semi-sweet chocolate works in a pinch, but German chocolate gives a more mellow, cocoa-buttery taste.

Sour Cream: You can use full-fat Greek yogurt for a slightly tangier flavor and similar texture.

Pecans: Toasting them brings out their natural oils and flavor-don't skip it!

Bundt Pan Tip: Grease and flour it thoroughly to avoid sticking disasters.

TIPS FOR SUCCESS

Room Temp Ingredients: Make sure your butter, eggs, and sour cream are at room temperature for a smoother batter.

Don't Overmix: Once the flour goes in, mix gently to avoid a dense texture.

Toasting Pecans: Bake them at 350°F for 5-7 minutes until fragrant and golden.

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

Original recipe: <https://chefmaniac.com/old-fashioned-pound-cake-meets-german-chocolate-and-its-divine/>