

German Chocolate Poke Cake - Caramel-Filled and Coconut-Pecan Topped

If you're a fan of traditional German chocolate cake, just wait until you try this



OVEN
350°F

TIME
35 min

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INGREDIENTS

For the Cake:

1 box German chocolate cake mix

1 $\frac{1}{2}$ cups water

$\frac{1}{2}$ cup vegetable oil

3 large eggs

For the Filling:

1 can (14 oz) sweetened condensed milk

1 cup caramel sauce, divided

For the Frosting:

$\frac{1}{2}$ cup butter, softened

4 cups powdered sugar

... cup milk

Remaining $\frac{1}{2}$ cup caramel sauce

1 cup sweetened shredded coconut

1 cup chopped pecans

Step-by-Step Instructions:

? Step 1: Bake the Cake:

? Step 2: Poke and Fill:

? Step 3: Make the Frosting:

? Step 4: Frost and Chill:

Tips for Success:

Warm the caramel sauce slightly for easier mixing and pouring.

Use a wooden spoon handle or chopstick to make even holes.

Let it chill completely for cleaner slices and

richer flavor.

Make the frosting a day ahead-it only gets better with time.

Serving Suggestions & Pairings:

No-Bake Oreo Cream Pie - creamy and chocolatey

Caramel Apple Nachos - for a fruit-forward bite

S'mores Bark - for a playful, crunchy finish

Chocolate Chip Cookie Bites - crowd-pleasing and freezer-friendly

Storage & Make-Ahead Tips:

Fridge: Keep covered in the refrigerator for up to 5 days.

Freezer: You can freeze the cake (without frosting) for up to 2 months. Thaw, frost, and serve!

Make ahead: Bake and fill the cake a day early, then frost right before serving.

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DIRECTIONS

1. ? Step 1: Bake the Cake: Preheat oven to 350°F (175°C). Grease a 9x13-inch pan. In a large bowl, mix cake mix, water, oil, and eggs until smooth. Pour into pan and bake for 30-35 minutes, or until a toothpick comes out clean. Let cake cool 5 minutes after baking.
2. ? Step 2: Poke and Fill: In a bowl, whisk together sweetened condensed milk and $\frac{1}{2}$ cup of caramel sauce. Using the handle of a wooden spoon, poke holes all over the cake, about 1 inch apart. Pour the caramel mixture slowly over the warm cake, letting it seep in.
3. ? Step 3: Make the Frosting: In a large bowl, beat the softened butter until fluffy. Gradually add powdered sugar, milk, and the remaining caramel sauce. Mix until smooth, then fold in the coconut and pecans.
4. ? Step 4: Frost and Chill: Spread the frosting evenly over the cooled, filled cake. Refrigerate for 1-2 hours to allow the flavors to meld and the topping to set. Slice and serve!
5. Tips for Success: Warm the caramel sauce slightly for easier mixing and pouring.
6. Use a wooden spoon handle or chopstick to make even holes.
7. Let it chill completely for cleaner slices and richer flavor.
8. Make the frosting a day ahead-it only gets better with time.
9. Serving Suggestions & Pairings: This cake shines all on its own, but if you want to build a full dessert spread, try pairing it with:

10. No-Bake : Oreo Cream Pie - creamy and chocolatey
11. Caramel : Apple Nachos - for a fruit-forward bite
12. S'mores Bark - for a playful, crunchy finish
13. Chocolate : Chip Cookie Bites - crowd-pleasing and freezer-friendly
14. Storage & Make-Ahead Tips: Fridge: Keep covered in the refrigerator for up to 5 days.
15. Freezer: You can freeze the cake (without frosting) for up to 2 months. Thaw, frost, and serve!
16. Make ahead: Bake and fill the cake a day early, then frost right before serving.
17. More Recipes You'll Love: No-Bake Oreo Cream Pie
18. Chocolate : Chip Cookie Bites
19. Rainbow : Sprinkle Cookies
20. S'mores Bark
21. Caramel : Apple Nachos
22. Final Thoughts: This German Chocolate Poke Cake is everything you want in a dessert-moist, rich, gooey, and unforgettable. It's the kind of cake that draws a crowd and guarantees you go home with an empty pan. Perfect for parties or treating yourself just because.
23. Tried it? Snap a photo and tag @ChefManiac-I'd love to see your sweet creation. For more easy, delicious recipes, be sure to follow along and stay inspired.
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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/german-chocolate-poke-cake-caramel-filled-and-coconut-pecan-topped/>