

This German Chocolate Poke Cake Is a Shortcut to Dessert Bliss

German Chocolate Poke Cake: A Goey, Sweet Shortcut to Dessert Heaven



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 box chocolate cake mix
- Ingredients required for cake mix (typically eggs, oil, and water)
- 1 can sweetened condensed milk
- 1 jar coconut pecan frosting
- 1 cup chocolate chips
- $\frac{1}{2}$ cup shredded coconut
- $\frac{1}{2}$ cup chopped pecans

DIRECTIONS

- 1. Bake the Cake:** Preheat your oven to 350°F (175°C) and grease a 9x13-inch baking pan. Prepare the cake mix according to the package instructions and bake. Let it cool for 10 minutes.
- 2. Poke and Pour:** Using the handle of a wooden spoon, poke holes all over the cake. Slowly pour the sweetened condensed milk over the cake, making sure it seeps into the holes.
- 3. Spread the Frosting:** Warm the jar of coconut pecan frosting in the microwave for about 30 seconds-just until spreadable. Spread it evenly over the cake while it's still warm.
- 4. Add the Drizzle:** In a small bowl, microwave the chocolate chips in 30-second intervals until melted and smooth. Drizzle the chocolate over the cake.
- 5. Top It Off:** Sprinkle the shredded coconut and chopped pecans evenly across the top for crunch and contrast.
- 6. Chill and Serve:** Refrigerate the cake for at least 1 hour before slicing. Serve chilled for the ultimate goey experience.

SWAPS & NOTES

& Swaps Cake Mix: Use any rich chocolate cake mix-devil's food or fudge cake work beautifully.

Frosting: You can make homemade coconut pecan frosting, but the jarred version works great for ease.

Add-Ins: Swap pecans with walnuts, or toast the coconut and nuts before topping for added flavor.

Chocolate Drizzle: Semi-sweet chips are ideal, but milk or dark chocolate work just as well.

TIPS FOR SUCCESS

Poke deep holes: The deeper the holes, the more filling the cake will soak up.

Warm frosting slightly: It spreads better and seeps into the cake more evenly.

Use a piping bag or zip-top bag with the tip cut off for an easy chocolate drizzle.

Make ahead: This cake is even better the next day after the flavors meld in the fridge.

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

Original recipe: <https://chefmaniac.com/this-german-chocolate-poke-cake-is-a-shortcut-to-dessert-bliss/>