

## German Chocolate Pound Cake with Coconut-Pecan Frosting

1 cup (2 sticks) unsalted butter, room temperature



**OVEN**  
**325°F**

**TIME**  
**5 min**

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### INGREDIENTS

For the Pound Cake:

1 cup (2 sticks) unsalted butter, room temperature

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

$\frac{2}{3}$  cups granulated sugar

5 large eggs

1 tsp vanilla extract

3 cups all-purpose flour

$\frac{1}{2}$  tsp baking powder

$\frac{1}{2}$  tsp salt

1 cup buttermilk

4 oz sweet German chocolate, melted and slightly cooled

$\frac{1}{2}$  cup unsweetened cocoa powder

For the Coconut-Pecan Frosting:

1 cup evaporated milk

1 cup granulated sugar

3 egg yolks

$\frac{1}{2}$  cup unsalted butter

$\frac{1}{2}$  cups sweetened shredded coconut

1 cup chopped pecans

### DIRECTIONS

1. Step 1: Make the Cake Batter: Preheat oven to 325°F (163°C). Grease and flour a 10-inch Bundt or tube pan.
2. In a large bowl, cream the butter, oil, and sugar until light and fluffy (about 4-5 minutes). Add eggs one at a time, beating well after each. Stir in the vanilla and melted German chocolate.
3. In a separate bowl, whisk together flour, cocoa powder, baking powder, and salt. Alternately add the dry mixture and buttermilk to the wet ingredients, starting and ending with the dry. Mix just until combined.
4. Pour batter into the prepared pan and smooth the top.
5. Step 2: Bake: Bake for 1 hour 15 minutes to 1 hour 25 minutes, or until a toothpick inserted into the center comes out clean. Cool in the pan for 10-15 minutes, then carefully invert onto a wire rack and let cool completely.
6. Step 3: Make the Coconut-Pecan Frosting: In a medium saucepan, combine evaporated milk, sugar, egg yolks, and butter. Cook over medium heat, stirring constantly until thickened-about 10-12 minutes.
7. Remove from heat and stir in coconut, pecans, and vanilla. Let cool to a spreadable consistency.
8. Step 4: Assemble: Once the cake is completely cooled, spoon or spread the frosting over the top. Serve immediately or chill to firm the topping.

### SWAPS & NOTES

Sweet German chocolate : Found in baking aisles near semi-sweet bars.

Do not skip-its mild flavor is key.

Buttermilk substitute : Use 1 cup milk + 1 tbsp vinegar or lemon juice if needed.

Coconut-free option : Skip the topping and dust with powdered sugar, or try a simple chocolate ganache instead.

### TIPS FOR SUCCESS

Use room temp ingredients for a smoother batter and even baking.

Grease your Bundt pan well -this cake has a rich texture and can stick.

Don't rush the frosting -stir it constantly and allow it to thicken properly.

Let the cake cool fully before frosting to prevent melting.

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

Original recipe: <https://chefmaniac.com/german-chocolate-pound-cake-with-coconut-pecan-frosting/>