

## German Chocolate Poke Cake - A Moist & Decadent Twist on a Classic

extra moist, gooey, and completely irresistible



**OVEN**  
**350°F**

**TIME**  
**20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Cake:

1 box German chocolate cake mix (plus ingredients listed on the box)

1 can (14 oz) sweetened condensed milk

1 jar (12 oz) caramel sauce

For the Coconut-Pecan Topping:

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

1 cup evaporated milk

$\frac{3}{4}$  cup brown sugar

3 egg yolks, beaten

1 teaspoon vanilla extract

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

1 cup chopped pecans

For the Chocolate Frosting:

1 cup heavy cream

1 cup semi-sweet chocolate chips

1 tablespoon butter

How to Make German Chocolate Poke Cake:

1. Bake the Cake:

2. Poke & Fill the Cake:

3. Make the Coconut-Pecan Topping:

Butter

Evaporated milk

Brown sugar

Beaten egg yolks

4. Make the Chocolate Frosting:

5. Chill & Serve:

Pro Tips for the Best German Chocolate Poke Cake:

What to Serve With This Cake:

A scoop of vanilla ice cream - The creamy, cold contrast is amazing.

Whipped cream - Light and airy, it balances the richness of the cake.

Coffee or espresso - A perfect pairing to complement the deep chocolate flavors.

Chopped pecans or extra caramel drizzle - For an extra fancy presentation.

FAQs (From My Kitchen to Yours):

Why You'll Love This German Chocolate Poke Cake:

## DIRECTIONS

1. **Bake the Cake:** I start by preheating my oven to 350°F (175°C) and preparing the German chocolate cake mix according to the package instructions. Once mixed, I pour the batter into a greased 9x13-inch pan and bake until a toothpick inserted in the center comes out clean (usually about 28-32 minutes).
2. After baking, I let the cake cool for about 10 minutes before moving on to the fun part-poking the holes!
3. **Poke & Fill the Cake:** Using the handle of a wooden spoon, I poke holes all over the cake, making sure to go deep enough for the filling to seep in. Then, I pour the sweetened condensed milk and caramel sauce over the top, ensuring it fills all the holes. This step makes the cake ultra-moist and flavorful.
4. I let the cake sit for 10-15 minutes so it can fully absorb the caramel goodness.
5. **Make the Coconut-Pecan Topping:** While the cake is soaking, I prepare the classic coconut-pecan topping. In a medium saucepan over medium heat, I combine:
  6. Butter
  7. Evaporated milk
  8. Brown sugar
  9. Beaten egg yolks
10. I stir continuously for about 5-7 minutes, until the mixture thickens slightly. Once done, I remove it from the heat and stir in vanilla extract, shredded coconut, and chopped pecans.
11. After letting it cool slightly, I spread this delicious topping evenly over the cake.
12. **Make the Chocolate Frosting:** For the final chocolatey touch, I heat the heavy cream in a small saucepan

until it just begins to simmer (not boil). Then, I remove it from the heat and pour it over a bowl containing the semi-sweet chocolate chips and butter.

13. After letting it sit for 2 minutes, I whisk until smooth and glossy.
14. Once slightly cooled, I drizzle or spread the chocolate frosting over the cake, making sure to cover every bite with chocolate goodness.
15. Chill & Serve: For the best texture and flavor, I refrigerate the cake for at least 1 hour before serving. This allows all the flavors to meld together and makes slicing easier.
16. When ready to serve, I cut into squares and watch as everyone falls in love with this irresistible cake!
17. Pro Tips for the Best German Chocolate Poke Cake: ? Use a fork for smaller holes - If you want a more even distribution of filling, use a fork instead of a wooden spoon handle for more, smaller holes.? Make it ahead - This cake gets even better overnight, making it perfect for meal prep or parties.? Toast the pecans - Lightly toasting the pecans before adding them to the topping enhances their flavor.? Use homemade caramel - If you have time, making homemade caramel sauce gives an even richer taste.
18. What to Serve With This Cake: This German Chocolate Poke Cake is indulgent on its own, but here are some great pairings:
  19. A scoop of vanilla ice cream - The creamy, cold contrast is amazing.
  20. Whipped cream - Light and airy, it balances the richness of the cake.
  21. Coffee or espresso - A perfect pairing to complement the deep chocolate flavors.
  22. Chopped pecans or extra caramel drizzle - For an extra fancy presentation.
23. FAQs (From My Kitchen to Yours): Q: Can I make this cake from scratch instead of using a cake mix?A: Absolutely! Just replace the boxed mix with your favorite homemade German chocolate cake recipe.
24. Q: How long does this cake last?A: Store leftovers in an airtight container in the fridge for up to 5 days.
25. Q: Can I freeze this cake?A: Yes! Freeze slices wrapped in plastic wrap for up to 2 months. Thaw overnight in the fridge before serving.

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

Original recipe: <https://chefmaniac.com/german-chocolate-poke-cake-a-moist-decadent-twist-on-a-classic/>