

Irresistible Goopy German Chocolate Cake Bars: Easy Recipe

Goopy German Chocolate Cake Bars



OVEN
350°F

TIME
25-30 min

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INGREDIENTS

to create these truly irresistible Goopy German Chocolate Cake Bars:

For the Chocolate Cake Base: 1 cup (2 sticks) unsalted butter 4 oz unsweetened chocolate , chopped $\frac{1}{2}$ cup granulated sugar 4 large eggs 1 tsp vanilla extract 1 cup all-purpose flour $\frac{1}{2}$ tsp baking powder $\frac{1}{2}$ tsp salt:

For the Goopy Coconut-Pecan Topping: 1 can (14 oz) sweetened condensed milk $\frac{1}{2}$ cup brown sugar (packed) ... cup heavy cream ... cup ($\frac{1}{2}$ stick) butter 1 cup chopped pecans 1 cup shredded coconut (sweetened or unsweetened):

DIRECTIONS

1. Steps for the : Recipe
2. Follow these steps to create your decadent : Goopy German Chocolate Cake Bars:
3. Prepare : Oven & Pan:
4. Preheat your oven to
5. 350°F (175°C)
6. . Line a 9x13-inch baking dish with parchment paper, leaving an overhang on the sides. This overhang will act as handles to easily lift the cooled bars out of the pan.
7. Melt : Chocolate & Butter:
8. In a medium saucepan (or microwave-safe bowl), melt the
9. unsalted butter
10. unsweetened chocolate
11. over low heat, stirring constantly until the mixture is completely smooth and uniform. Remove the pan from the heat and let the mixture cool slightly (just until warm, not hot).
12. Combine : Wet Ingredients for Base:
13. In a large bowl, whisk together the
14. granulated sugar, large eggs, and vanilla extract
15. until well combined.
16. Add : Chocolate Mixture:
17. Gradually add the slightly cooled melted chocolate and butter mixture to the egg mixture, stirring continuously until everything is thoroughly combined and smooth.
18. Combine : Dry Ingredients for Base:

19. In a separate medium bowl, whisk together the
20. all-purpose flour, baking powder, and salt
21. Combine : Wet & Dry for Base:
22. Gradually add the dry ingredients to the chocolate mixture, stirring with a wooden spoon or spatula until just combined. Do not overmix.
23. Bake the : Base:
24. Spread the chocolate cake batter evenly into the prepared 9x13-inch baking dish. Bake for
25. 25-30 minutes

SWAPS & NOTES

Unsweetened Chocolate: This provides the deep, rich chocolate flavor for the base.

Do not substitute with semi-sweet or milk chocolate, as it will alter the sweetness and intensity.

Butter: Unsalted butter is preferred so you can control the salt content in both the base and the topping.

Eggs & Vanilla: Ensure your eggs are at room temperature for better incorporation into the batter.

TIPS FOR SUCCESS

Cool Chocolate Mixture Slightly: When adding the melted chocolate and butter to the eggs, ensure it's cooled slightly.

If it's too hot, it can scramble the eggs.

Don't Overmix the Batter: Overmixing the cake batter develops gluten, which can lead to a tough, dry cake base.

Mix only until ingredients are just combined.

