

German Chocolate Brownies: Thick, Fudgy, and Coconut-Caramel Heaven

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10 min

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INGREDIENTS

For the Brownie Layer:

For the Coconut-Pecan Topping:

Swaps and Notes:

Chocolate: If you don't have German baking chocolate, a high-quality semisweet or dark chocolate bar (around 60-70% cacao) will work beautifully.

Nuts: Don't like pecans? Walnuts or even almonds can be substituted in the topping, though pecans are traditional.

Gluten-Free: Use an all-purpose gluten-free flour blend with xanthan gum for the brownie layer. The dense nature of the brownie holds up well to the substitution.

Make it Fudgier: For truly over-the-top fudgy texture, bake the brownies for the minimum time (25 minutes). The center should still be slightly soft when you remove it from the oven before adding the topping.

How to Make German Chocolate Brownies:

Step 1: Prepare and Bake the Brownie Base:

Preheat and Prep: Preheat your oven to 350°F (175°C). Line a 9x13-inch baking pan with parchment paper, leaving an overhang on two sides for easy removal.

Melt Chocolate: In a heatproof bowl set over a simmering pot of water (or in the microwave in 30-second intervals), melt the 1 cup of butter and

the chopped chocolate until smooth and glossy.
Remove from heat.

Mix Wet Ingredients: Whisk the granulated sugar and brown sugar into the melted chocolate mixture. Add the eggs one at a time, whisking well after each addition until the mixture looks thick and glossy (this creates the signature crackle top). Stir in the vanilla extract.

Combine Dry Ingredients: In a separate bowl, whisk together the flour, cocoa powder, and salt.

Mix Batter: Gently fold the dry ingredients into the wet ingredients using a rubber spatula until just combined. Be careful not to overmix.

Bake: Pour the batter into the prepared pan, spreading it evenly. Bake for 25-30 minutes, or until the edges are set and a toothpick inserted near the center comes out with moist, fudgy crumbs (not raw batter).

Step 2: Make the Coconut Pecan Topping:

Combine Base: While the brownies are baking, whisk together the evaporated milk, 121 cups granulated sugar, and egg yolks in a medium saucepan.

Cook: Add the 21 cup butter to the saucepan.

Cook over medium heat, stirring constantly, until the mixture thickens significantly, about 8-10 minutes. It should be thick enough to coat the back of a spoon. Do not allow it to boil vigorously.

Finish Topping: Remove the saucepan from the heat and immediately stir in the 121 tsp vanilla extract, sweetened shredded coconut, and chopped pecans.

Step 3: Assemble and Finish:

Top the Brownies: Once the brownies come out of the oven, immediately and carefully spread the warm coconut-pecan topping evenly over the entire surface of the hot brownies.

Set and Serve: Let the brownies cool completely at room temperature, or transfer them to the refrigerator for 30-60 minutes for cleaner, sharper slices.

Drizzle (Optional): For an extra "WOW" factor, melt 2 oz of additional semisweet chocolate and drizzle it decoratively over the cooled topping.

Tips for Success:

Don't Overbake the Brownies: The key to fudgy brownies is pulling them out when they look slightly underdone. The residual heat will finish the cooking process, ensuring a soft, moist texture.

Whisk the Eggs Vigorously: The step where you whisk the sugar and eggs into the melted chocolate mixture until it's glossy is what helps achieve that beautiful, delicate, flaky crust on the brownies. Don't skip it!

Spread Topping While Warm: Applying the topping while the brownies are still warm from the oven allows the two layers to meld together slightly, creating a more cohesive and professional-looking final product.

Serving Suggestions and Pairings:

Coffee: A dark roast coffee or a creamy latte cuts through the richness beautifully.

Ice Cream: A scoop of high-quality vanilla ice cream or even a salted caramel flavor adds a wonderful temperature contrast.

Milk: A tall, cold glass of whole milk is the classic, comforting pairing for any dense chocolate dessert.

A No-Bake Treat: Serve these alongside a lighter, chilled dessert like my [This Pumpkin Delight Dessert](#) is my favorite no-bake fall treat for a varied dessert spread.

Nutritional Information (Per Serving, Estimated for 16 servings):

Calories: Approximately 450-500

Protein: 6g

DIRECTIONS

- 1. Step 1: Prepare and Bake the Brownie Base:** Preheat and Prep: Preheat your oven to 350°F (175°C). Line a 9x13-inch baking pan with parchment paper, leaving an overhang on two sides for easy removal.
- 2. Melt : Chocolate:** In a heatproof bowl set over a simmering pot of water (or in the microwave in 30-second intervals), melt the 1 cup of butter and the chopped chocolate until smooth and glossy. Remove from heat.
- 3. Mix : Wet Ingredients:** Whisk the granulated sugar and brown sugar into the melted chocolate mixture. Add the eggs one at a time, whisking well after each addition until the mixture looks thick and glossy (this creates the signature crackle top). Stir in the vanilla extract.
- 4. Combine : Dry Ingredients:** In a separate bowl, whisk together the flour, cocoa powder, and salt.
- 5. Mix : Batter:** Gently fold the dry ingredients into the wet ingredients using a rubber spatula until just combined. Be careful not to overmix.
- 6. Bake:** Pour the batter into the prepared pan, spreading it evenly. Bake for 25-30 minutes, or until the edges are set and a toothpick inserted near the center comes out with moist, fudgy crumbs (not raw batter).
- 7. Step 2: Make the Coconut Pecan Topping: Combine Base:** While the brownies are baking, whisk together the evaporated milk, 1/2 cups granulated sugar, and egg yolks in a medium saucepan.
- 8. Cook:** Add the 2/3 cup butter to the saucepan. Cook over medium heat, stirring constantly, until the mixture thickens significantly, about 8-10 minutes. It

should be thick enough to coat the back of a spoon. Do not allow it to boil vigorously.

9. **Finish : Topping:** Remove the saucepan from the heat and immediately stir in the 121 tsp vanilla extract, sweetened shredded coconut, and chopped pecans.
10. **Step 3: Assemble and Finish: Top the Brownies:** Once the brownies come out of the oven, immediately and carefully spread the warm coconut-pecan topping evenly over the entire surface of the hot brownies.
11. **Set and : Serve:** Let the brownies cool completely at room temperature, or transfer them to the refrigerator for 30-60 minutes for cleaner, sharper slices.
12. **Drizzle (Optional):** For an extra "WOW" factor, melt 2 oz of additional semisweet chocolate and drizzle it decoratively over the cooled topping.
13. **Tips for Success: Don't Overbake the Brownies:** The key to fudgy brownies is pulling them out when they look slightly underdone. The residual heat will finish the cooking process, ensuring a soft, moist texture.
14. **Whisk the : Eggs Vigorously:** The step where you whisk the sugar and eggs into the melted chocolate mixture until it's glossy is what helps achieve that beautiful, delicate, flaky crust on the brownies. Don't skip it!
15. **Spread : Topping While Warm:** Applying the topping while the brownies are still warm from the oven allows the two layers to meld together slightly, creating a more cohesive and professional-looking final product.
16. **Serving Suggestions and Pairings:** These rich brownies pair beautifully with beverages and lighter desserts that offer a contrasting flavor or temperature:
17. **Coffee:** A dark roast coffee or a creamy latte cuts through the richness beautifully.
18. **Ice : Cream:** A scoop of high-quality vanilla ice cream or even a salted caramel flavor adds a wonderful temperature contrast.
19. **Milk:** A tall, cold glass of whole milk is the classic, comforting pairing for any dense chocolate dessert.
20. **A No-: Bake Treat:** Serve these alongside a lighter, chilled dessert like my This Pumpkin Delight Dessert is my favorite no-bake fall treat for a varied dessert spread.
21. **Nutritional Information (Per Serving, Estimated for 16 servings):** Calories: Approximately 450-500
22. **Protein:** 6g
23. **Fat:** 28g
24. **Carbohydrates:** 50g
25. **Fiber:** 3g

SWAPS & NOTES

Unsalted Butter 1 cup (2 sticks) Divided for melting and topping.

Semisweet or German Baking Chocolate 8 oz Use high-quality chopped chocolate for the best flavor and texture.

Granulated Sugar 121 cups Adds sweetness and helps create that glossy top crust.

Brown Sugar 21 cup Provides moisture and a richer, deeper flavor.

TIPS FOR SUCCESS

Don't Overbake the Brownies: The key to fudgy brownies is pulling them out when they look slightly underdone.

The residual heat will finish the cooking process, ensuring a soft, moist texture.

Whisk the Eggs Vigorously: The step where you whisk the sugar and eggs into the melted chocolate mixture until it's glossy is what helps achieve that beautiful, delicate, flaky crust on the brownies.

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