

German Chocolate Dump Cake Recipe: Rich, Gooney, and Incredibly Easy

German Chocolate Dump Cake Recipe



OVEN
350°F

TIME
40 to 50 min

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INGREDIENTS

For the Cake:

- 1 box German chocolate cake mix
- 1 can sweetened condensed milk
- 1 cup evaporated milk or whole milk
- 1/2 cup unsalted butter, melted
- 1 cup semisweet chocolate chips
- 1 cup sweetened shredded coconut
- 1 cup chopped pecans

Optional Add-Ins or Toppings:

- Whipped cream
- Vanilla ice cream
- Chocolate syrup
- Extra toasted coconut
- Extra chopped pecans

DIRECTIONS

1. Preheat the oven: Set your oven to 350°F and grease a 9x13-inch baking dish.
2. Layer the base: Sprinkle the dry German chocolate cake mix evenly into the prepared dish.
3. Add the liquids: Drizzle the sweetened condensed milk and evaporated milk evenly over the cake mix.
4. Add the richness: Pour the melted butter over the top as evenly as possible.
5. Top with mix-ins: Sprinkle the chocolate chips, shredded coconut, and chopped pecans over everything.
6. Bake: Place the dish in the oven and bake for 40 to 50 minutes, or until the top looks set and the dessert is bubbling around the edges.
7. Cool slightly: Let the cake rest for 10 to 15 minutes before serving.
8. Serve: Scoop warm into bowls and top with whipped cream or vanilla ice cream if desired.

SWAPS & NOTES

Cake mix: German chocolate cake mix gives the most classic flavor, but chocolate fudge cake mix can work if needed.

Coconut: Sweetened shredded coconut adds that signature German chocolate dessert flavor.

Pecans: Pecans are traditional, but walnuts can be used in a pinch.

Chocolate chips: These melt into the cake and add even more richness.

TIPS FOR SUCCESS

The biggest key to a great dump cake is even coverage.

Try to drizzle the butter and milk as evenly as you can so you do not end up with dry patches of cake mix on top.

A few rustic spots are completely normal, but good coverage helps the whole dessert bake up beautifully.

Another tip is to let it rest before serving.

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

Original recipe: <https://chefmaniac.com/german-chocolate-dump-cake-recipe-rich-goey-and-incredibly-easy/>