

## The Ultimate Indulgence: My Go-To German Chocolate Sprinkle Cake Recipe

Deep, rich chocolate flavor:



GERMAN CHOCOLATE SPRINKLE

CAKE

You Will Need

1.1/2 cups all-purpose flour  
1/2 cup granulated sugar  
1/2 cup butter, softened  
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OVEN  
**350°F**

TIME  
**30 min**

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SAVE  
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### INGREDIENTS

You'll Need (Serves 10-12 | Prep Time: 30 minutes | Cook Time: 35 minutes)

For the Coconut-Pecan Frosting: 1 cup evaporated milk 1 cup granulated sugar 3 large egg yolks 1/2 cup unsalted butter 1 teaspoon vanilla extract 1 1/2 cups shredded sweetened coconut 1 cup chopped pecans:

For the Chocolate Buttercream (Optional for Decorating): 1 cup unsalted butter, softened 3 cups powdered sugar 1/2 cup cocoa powder 1 teaspoon vanilla extract 3 tablespoons heavy cream:

For the Sprinkle Topping: 1/2 cup chocolate or rainbow sprinkles (for decoration) How I Make German Chocolate Sprinkle Cake (:

### DIRECTIONS

1. Step-by-: Step)
2. Melt the : Chocolate
3. I start by melting the : German chocolate in boiling water, stirring until smooth. This gives the cake its signature deep chocolate flavor.
4. Cream the : Butter and Sugar
5. In a large bowl, I beat together the softened butter and sugar until light and fluffy. This step is key for getting a soft and tender cake.
6. Add the : Eggs and Vanilla
7. I add the eggs one at a time, beating well after each addition. Then, I mix in the vanilla extract and the melted chocolate mixture.
8. Mix the : Dry and Wet Ingredients
9. In a separate bowl, I whisk together the flour, baking soda, and salt. I alternate adding the dry ingredients with the buttermilk, starting and ending with the flour. Mixing just until combined keeps the cake light and airy.
10. Bake the : Cakes
11. I divide the batter evenly between two greased and floured 9-inch cake pans. Then, I bake at 350°F (175°C) for 30-35 minutes, or until a toothpick inserted into the center comes out clean. I let the cakes cool completely before frosting.
12. Make the : Coconut-Pecan Frosting
13. While the cakes cool, I prepare the signature coconut-pecan frosting. I combine evaporated milk, sugar, egg yolks, and butter in a saucepan over medium heat, stirring constantly until thickened (about 10 minutes). Then, I stir in the vanilla, coconut, and

pecans. I let the frosting cool to a spreadable consistency.

14. Make the : Chocolate Buttercream (Optional)
15. If I want extra richness, I whip up a simple chocolate buttercream by beating together butter, powdered sugar, cocoa powder, vanilla, and heavy cream until smooth. This step isn't necessary, but it adds a beautiful finishing touch.
16. Assemble the : Cake
17. I place one cake layer on a serving plate and spread a thick layer of coconut-pecan frosting over the top. Then, I add the second cake layer and cover the top with more frosting. If I'm using buttercream, I spread it around the sides for a smooth finish.
18. Add the : Sprinkles
19. Here's the fun part! I press chocolate sprinkles around the sides of the cake or scatter rainbow sprinkles on top for a festive look.
20. Slice and : Serve
21. After letting the cake set for about 15 minutes, I slice it up and serve. Every bite is a perfect balance of rich chocolate, crunchy pecans, and chewy coconut.
22. My Favorite : Tips for the Perfect German Chocolate Sprinkle Cake
23. Use high-quality chocolate:
24. The better the chocolate, the richer the flavor.
25. Don't overmix the batter:

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

Original recipe: <https://chefmaniac.com/the-ultimate-indulgence-my-go-to-german-chocolate-sprinkle-cake-recipe/>