

German Chocolate Cake

written by The Recipe Exchange | November 16, 2014

Ingredients

1 (or) package German chocolate cake mix
1 cup water
3 eggs plus 1 egg yolk
1/2 cup vegetable oil
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk), divided
3 tablespoons butter or margarine
1/3 cup chopped pecans
1/3 cup flaked coconut
1 teaspoon vanilla extract

Directions

Preheat oven to 350°F. In large bowl, combine cake mix, water, 3 eggs, oil and 1/3 cup EAGLE BRAND®. Beat on low speed until moistened, then beat on high speed 2 minutes.

Pour into well-greased and floured 13×9-inch baking pan. Bake 40 to 45 minutes or until toothpick inserted near center comes out clean.

In small saucepan, combine remaining EAGLE BRAND®, egg yolk and butter. Over low heat, cook and stir until thickened, about 6 minutes. Add pecans, coconut and vanilla; spread over warm cake. Store leftovers covered in refrigerator.