

German Chocolate Cake – for 9 x 13 pan preheat oven to 350°

First served at **Oktoberfest 2012**, October 9th in the Parish Hall

The meal consisted of **Red Cabbage** from *Judy Drexler*, **Bratwurst& Buns**, **Noodles**, **German Potato Salad**, and salad prepared by *Claudette Peck*, **Struedel** from *Nancy Freeman*, & **German chocolate cake** made by *Kathy Faryon*. All was delicious and enjoyed by everyone!

Recipe: **Note:** Icing must be put on top of warm cake

Cake Ingredients:

- 3 cups unbleached all-purpose flour, • 2 cups sugar,
- 6 Tbsps unsweetened cocoa (Hershey's®), • 2 tsp baking soda, • 1 tsp salt
- 2 tsp vanilla, • 2 tsp white vinegar, • 10 Tbsps vegetable oil (Canola)
- 2 cups cold water

Preparation: In a large mixing bowl, mix flour, sugar, cocoa, soda and salt. Make three wells in the flour mixture. In one put vanilla, in another the vinegar, and in the third the oil. Pour the cold water over the mixture and stir until moistened. Pour into 9 x 13-inch pan. Bake at 350°F. oven for 25 to 30 minutes, or until it springs back when touched lightly...and toothpick inserted near center comes out clean.

Take out of oven, and frost with coconut icing:

Recipe: **German Chocolate cake Icing**

12 oz. of a (14 ounce can) EAGLE BRAND® Sweetened Condensed Milk

3 Tbsps butter or margarine, 1 egg yolk

1/3 cup chopped pecans, 1/3 cup flaked coconut, 1 tsp vanilla extract

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

(Note: We didn't have any leftovers)