



GERMAN CHOCOLATE CAKE

Directions

What You'll Need:

For the Cake:

- 1 package Keto Queen Kreation's Chocolate Cake Mix
- 1 1/2 cups toasted coconut flakes (see below) will need a total of 2 cups for the entire recipe
- 2 TBSP unsweetened milk

Coconut Filling:

- 1 stick of butter
- 1 TBSP vanilla extract
- 1 Cup canned unsweetened coconut milk
- 4 large egg yolks
- 1 Cup of brown sugar substitute or white sugar substitute
- 2 Cups unsweetened shredded coconut
- 1 Cup chopped pecans

How to Prepare:

1. Preheat oven to 350 degrees F
2. Prepare cake as directed on package and divide mix between 2 6-8" baking pans
3. Bake for 30-40 minutes or until toothpick comes out clean
4. While cake is baking make filling
5. In a small sauce pan add coconut milk, egg yolks, sugar substitute, butter, and vanilla extract.
6. Turn heat to medium and whisk until melted and combined.



7. Bring to a low boil whisking constantly for about 10 minutes or until thickened.
8. Remove from heat, stir in coconut and pecans
9. Let frosting cool.
10. Once cake is completely cooled, place 1st layer on a serving platter and add 1/2 cup of the filling
11. Repeat with next layer and use the remaining frosting for the outer parts of the cake
12. ENJOY!

Recipe from : @keepingitlowcarb

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