# Upside-Down German Chocolate Cake

- ▪ Total Time 55 min
- ▪ Prep: 15 min.
- ▪ Bake: 40 min.
- ▪ 🍴Makes 9 servings

## Ingredients

- 1/2 cup packed brown sugar
- 1/4 cup butter, cubed
- 2/3 cup pecan halves
- 2/3 cup sweetened shredded coconut
- 1/4 cup evaporated milk

**CAKE:**

- 1/3 cup butter, softened
- 1 cup sugar
- 4 ounces German sweet chocolate, melted
- 2 large eggs, room temperature
- 1 teaspoon vanilla extract
- 1-1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 3/4 cup buttermilk
- Whipped topping, optional

## Directions

1. Preheat oven to 350°. In a small saucepan over low heat, cook and stir brown sugar and butter until sugar is dissolved and butter is melted. Spread into a greased 9-in. square baking pan. Sprinkle with pecans and coconut. Drizzle with evaporated milk; set aside.
2. In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Beat in chocolate, eggs and vanilla. Combine dry ingredients; gradually add creamed mixture alternately with buttermilk, beating well after each addition. Pour over topping.
3. Bake until a toothpick inserted in the center comes out clean, 40-45 minutes. Cool for 5 minutes before inverting onto a serving plate. If desired, serve with whipped topping.