

# German Chocolate Bundt Cake

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By Vino Girl on April 30, 2005

★★★★★ 8 Reviews



Prep Time: 30 mins Total Time: 1 hrs 30 mins Serves: 16, Yield: 1 cake

## About This Recipe

"From Cooking Light (September 2000). Topping the glaze with a bit of extra coconut and nuts dresses it up a bit."



Photo by Tea Jenny

## Ingredients

### Streusel / Filling

1/4 cup flour  
1/2 cup brown sugar, packed  
2 tablespoons butter or 2 tablespoons margarine, chilled and cut into small pieces  
1/3 cup sweetened flaked coconut  
1/3 cup pecans, chopped

### Cake

cooking spray  
1 tablespoon sugar  
1/2 cup unsweetened cocoa  
1 ounce sweet baking chocolate  
1/2 cup boiling water  
1 1/2 cups sugar  
1/3 cup butter or 1/3 cup margarine, softened  
2 teaspoons vanilla extract  
2 egg whites  
2 cups flour  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 cup low-fat buttermilk

### Glaze

1 cup powdered sugar  
1 tablespoon butter or 1 tablespoon margarine  
4 teaspoons nonfat milk

## Directions

1. Preheat oven to 325°F.
2. Coat a 12-cup Bundt pan with cooking spray; sprinkle with 1 tablespoon granulated sugar. Set aside.
3. STREUSEL: Combine 1/4 cup flour and brown sugar in a small bowl; cut in 2 tablespoons butter with a pastry blender or 2 knives until mixture resembles coarse meal. Stir in coconut and pecans.
4. CAKE: Combine cocoa and baking chocolate in a small bowl; add boiling water, stirring until chocolate melts. Set aside.
5. Combine 1 1/2 cups granulated sugar and 1/3 cup butter at medium speed until well-blended, or about 5 minutes.
6. Add vanilla and egg whites, 1 at a time, beating well after each addition.
7. Combine 2 cups flour, baking powder, baking soda, and salt, stirring well with a whisk.
8. Add flour mixture to sugar mixture alternately with buttermilk, beginning and ending with flour mixture.
9. Stir in cocoa mixture.
10. Spoon half of batter into prepared pan; top with streusel.
11. Spoon remaining batter over streusel.
12. Bake for 1 hour or until a wooden pick inserted in center comes out clean.
13. Cool in pan on a wire rack 10 minutes before removing from pan to cool completely.
14. GLAZE: Combine powdered sugar and butter in a small bowl. Add milk; stir with a whisk. Drizzle over cake.

## Nutrition Facts

Serving Size: 1 (96 g)

Servings Per Recipe: 16

Amount Per Serving

% Daily Value

**Calories 298.6**

Calories from Fat 86

28%

Amount Per Serving	% Daily Value
<b>Total Fat 9.6g</b>	14%
Saturated Fat 5.2g	26%
<b>Cholesterol 16.5mg</b>	5%
Sugars 36.3 g	
<b>Sodium 232.7mg</b>	9%
<b>Total Carbohydrate 51.9g</b>	17%
Dietary Fiber 1.7g	7%
Sugars 36.3 g	145%
<b>Protein 3.7g</b>	7%