

# German Chocolate Bundt Cake

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		Amount Per Serving	% Daily Value
Serving Size: 1 (96 g)			
Servings Per Recipe: 16			
Amount Per Serving	% Daily Value		
<b>Calories 298.6</b>		<b>Total Fat 9.6g</b>	<b>14%</b>
Calories from Fat 86	28%	Saturated Fat 5.2g	26%
		<b>Cholesterol 16.5mg</b>	<b>5%</b>
		Sugars 36.3 g	
		<b>Sodium 232.7mg</b>	<b>9%</b>
		<b>Total Carbohydrate 51.9g</b>	<b>17%</b>
		Dietary Fiber 1.7g	7%
		Sugars 36.3 g	145%
		<b>Protein 3.7g</b>	<b>7%</b>