

CULINARY DISCOVERY PAVILION

Sponsored by

MidwestLiving

GERMAN CHOCOLATE CAKE

Rae Guillermo, The Dessert Mixologist, United States

INGREDIENTS

- 1 cup coffee
- ¼ cup water
- 2 tablespoons oil
- 1 package The Dessert Mixologist chocolate mix
- 1 can German chocolate frosting

INSTRUCTIONS

In a medium bowl, combine the coffee, water and oil. Add the entire package of The Dessert Mixologist chocolate mix.

Whisk until smooth using a wire whisk. Pour the batter into a greased, microwave-safe pan (an 8- or 9-inch round or square pan works well).

Place the pan in the center of the microwave and cook on high for 5–7 minutes. Note: Timing may vary based on microwave wattage; these times are based on a 1,200-watt microwave.

Carefully remove the cake from the microwave and let it cool slightly.

Spread the German chocolate frosting evenly over the top.

Slice into eight portions and serve.



Produced by

DOWNTOWN
DSM USA



GREATER DES MOINES
PARTNERSHIP