

German Chocolate Surprise Cake



Ingredients

CAKE

- 1/4 cup water
- 2 ounces sweet baking chocolate
- 1 cup sugar
- 1/2 cup butter or margarine, softened
- 1 teaspoon vanilla
- 2 eggs
- 1 1/4 cups **Martha White® Self-Rising Flour**
- 1/2 cup milk

TOPPING

- 1 cup chopped pecans
- 1/2 cup firmly packed light brown sugar
- 1/2 cup flaked coconut
- 1/4 cup butter or margarine, melted

Preparation Directions

1. 1 . Heat oven to 350 degrees F. In ungreased 9-inch round cake pan, combine all topping ingredients; mix well. Spread evenly in pan.
2. 3 . In medium bowl, combine sugar and 1/2 cup butter; beat until light and fluffy. Add vanilla and eggs; blend well. Add 3/4 cup of the flour and the milk; mix well. Add remaining 1/2 cup flour; mix well. Stir in chocolate mixture. Pour batter over topping in pan.
3. 2 . In small microwave-safe bowl, combine 1/4 cup water and chocolate. Microwave on HIGH for 1 to 1 1/2 minutes or until chocolate is melted. Stir to blend.
4. 4 . Bake at 350 degrees F. for 40 to 45 minutes or until toothpick inserted in center comes out clean. Loosen edge of cake with knife. Invert onto serving plate.

Serving size: 8 Servings