



Reminiscent of that delicious German Chocolate Cake

German Chocolate Coconut Brownies

Chocolate/coconut filling hidden inside German chocolate brownies

- 1/2 cup all-purpose flour
- 3 Tablespoons unsweetened cocoa powder
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 2 large eggs, room temperature
- 1/2 Tablespoon pure vanilla
- 3 ounces German's sweet chocolate, crushed into pieces
- 1/2 cup chopped pecans
- 1/2 cup sweetened flaked coconut

Filling:

- 1/2 cup unsalted butter, softened
- 1/2 cup packed brown sugar
- 1/4 cup heavy whipping cream

1 cup sweetened flaked coconut
1-1/2 ounces German's sweet chocolate, crushed
1-1/2 ounces semi-sweet chocolate chips
Sweetened flaked coconut as desired

1. Place rack in the center of oven; preheat oven to 350 degrees F. Line an 8-inch square baking dish or pan with aluminum foil so that the foil extends 2-inches beyond two opposite sides of pan. Lightly butter or grease foil-lined pan.
2. In medium bowl, combine flour, cocoa, and salt; set aside.
3. In a mixing bowl, beat butter at medium to high speed until creamy. Slowly beat in the granulated and brown sugar; mix in eggs, one at a time. Add vanilla; beat for about 2 to 3 minutes until light and fluffy.
4. At low speed, add flour mixture, mixing until smooth; stir in crushed chocolate pieces, pecans, and coconut.
5. Spoon the batter into the prepared pan evenly. Bake for 25 minutes or until a cake tester inserted into center of brownies comes out with a few moist crumbs clinging to it. Cool brownies in the pan on wire rack for 10 minutes.
6. Prepare the Filling: In a medium bowl, stir butter and brown sugar until creamy; stir in cream and coconut. Using a spatula; spread over the warm brownies; place under a broiler for 1 to 2 minutes or topping begins to bubble and turns golden brown. Remove pan from broiler, sprinkle with crushed chocolate and chocolate chips. Let soften; lightly spread around filling; sprinkle with shredded coconut as desired.
7. Cool brownies in pan for about 30 minutes; using foil, lift brownies out of pan; cool on foil about 2 hours; place in refrigerator to harden the chocolate on top.
8. With an electric knife or sharp thin knife, cut into 16 squares. Store in the refrigerator; then warm to room temperature for serving. Yield: 16 brownies

Recipe Inspired by: *Chocolatier* magazine, "Brownies Born in the USA, 1988.

About the Recipe: Sweet baking chocolate is used for the brownies' flavor. The filling is a traditional creamy combination of chocolate, coconut, and pecans. The brownies are topped with chocolate and a sprinkle of coconut flakes, creating delicious layers of flavor.

About the Origin of German Chocolate Cake: Samuel German, an English American chocolate maker, developed the formulation for making dark baking chocolate in 1852, that later became the ingredient that was used in the *German Chocolate Cake*.

In 1957 a recipe for German Chocolate Cake, which was created by Mrs. George Clay, appeared as the "Recipe of the Day" in The Dallas Morning News. General Foods took notice of this popular recipe and distributed the recipe to other newspapers to sell the chocolate product. It immediately became a classic American flavor favorite. The flavor combination was an all-American classic.

For More Information See: https://en.wikipedia.org/wiki/German_chocolate_cake