



Montana Gluten Free Processors

141 Andrea Dr.

Belgrade MT, 59714

(406) -600-7400

[info@montanaglutenvree.com](mailto:info@montanaglutenvree.com)

<http://www.montanaglutenvree.com>

## German Chocolate Cake – Gluten Free

### Ingredients:

1 pkg (4oz) Baker's German's Sweet Chocolate	1 tsp. baking soda
¾ cup butter or margarine	1 cup buttermilk
1 ½ cups sugar	Coconut Pecan Frosting (recipe below)
3 eggs	
1 tsp. vanilla extract	
2 cups Montana Gluten Free All Purpose Baking Mix – divided	

### Directions:

- Heat oven to 350° F.
- Microwave chocolate and butter in a large microwaveable bowl on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted.
- Add sugar; beat with mixer until blended. Add eggs, 1 at a time, mixing well after each addition. Blend in vanilla extract.
- Combine ½ cup All Purpose Baking Mix and baking soda. Add to chocolate mixture, mix well.
- Add remaining All Purpose Baking Mix alternately with buttermilk, mixing well after each addition.
- Spray 13x9 cake pan with cooking spray or line with parchment paper. Pour batter into pan.
- Bake for 50 minutes or until toothpick inserted in center comes out clean. Cool completely.

## Coconut-Pecan Frosting

### Ingredients:

4 egg yolks	¾ cup butter or margarine
1 can (12oz) evaporated milk	1 pkg. (7 oz) BAKER'S ANGEL FLAKE Coconut (2 2/3 cups)
1 ½ tsp vanilla	1 ½ cups chopped Pecans
1 ½ cups sugar	

### Directions:

- Beat egg yolks, milk and vanilla in large saucepan with whisk until blended. Add sugar and butter and cook on medium heat for 12 minutes or until thickened and golden brown, stirring constantly. Remove from heat.
- Add coconut and pecans; mix well. Cool to desired spreading consistency.

*\*Montana Gluten Free Waffle Pancake Mix can be used in place of All Purpose Baking Mix*

*\*\* Recipes taken from Baker's German's Sweet Chocolate Baking Bar and adjusted to make them gluten free*