

German Chocolate Cake Cookies

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Recipe source: [A Dash of Sanity](#)



INGREDIENTS:

Chocolate Cookie

- 2 sticks butter, softened
- 1 cup light brown sugar
- 1 cup granulated sugar
- 2 teaspoons vanilla extract
- 2 large eggs, beaten
- 2 1/4 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon baking soda
- Pinch salt

German Chocolate Frosting

- 1 cup evaporated milk
- 1 cup sugar
- 3 egg yolks
- 1/2 cup butter
- 1 teaspoon vanilla
- 1 1/3 cup sweetened shredded coconut
- 1 cup chopped pecans
- Optional: 1/4 cup chocolate chips, melted for drizzle

DIRECTIONS:

Chocolate Cookie:

- Preheat the oven to 375 degrees F. Line baking sheets with parchment paper.
- In a stand mixer or large bowl using a hand mixer, blend the butter, brown sugar, granulated sugar, vanilla and eggs. In a medium bowl, stir together the flour, cocoa, baking soda and salt. Gradually add the flour mixture into the butter mixture and blend until combined.
- Drop the dough by tablespoonful onto the prepared baking sheets, 12 cookies per sheet, and bake 8 to 10 minutes. Cool on a baking rack.

German Chocolate Frosting:

- Add evaporated milk, sugar, egg yolks, butter and vanilla to a large pan and place on stovetop over medium heat.
- Stir so that it becomes well combined. Continue stirring until thickened, this takes approximately 11-12 minutes. I set my time for 11 minutes and 30 seconds, this seems to work every time.
- Once thickened remove from heat and add coconut and pecans. Beat until thick enough to spread.
- Spread frosting over the tops of cooled cookies.
- Optional: Drizzle with melted candy coating and let set up.