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## German chocolate cake recipe dairy free

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I think all-purpose gluten-free flour would work but I haven't tested it. It is my belief that a light vegan German chocolate bar could taste about 85% as good as this slightly more complicated. Still good, but I think the extra steps and ingredients add something. I've tried a few different ways to pare down the recipe over time and I really like it the way it's written here. To create this recipe I started from the somewhat traditional Joy of Baking classic recipe and retooled it made without eggs and without milk. Eggless sugar cookies have the whole potential to be awesome. They can be easily made as easy and fluffy by increasing the leavening agents a bit. In the original German chocolate bar, the glaze itself also contains egg yolks, but I found that vegan glaze came out well without having to explicitly replace the egg. One of my co-workers said this is fine but I'm better off not eating congealed coconut oil right now. Sorry, but that's basically what frosting is! @ Delicious, delicious coconut oil with roasted coconut and pecans, thickened with a little cornstarch. I used cocoa powder to dust the top of my vegan German chocolate cake because I thought I'd be fancy that day. Turns out I didn't really like the way it looks, but I couldn't really do anything to change it and I didn't feel like making a brand new cake layer to hide it. This entrance brought to you by food bloggers are people too. This vegan German chocolate is rich enough that it's practically fudge, and makes about a million servings, so gather a chocolate-and-coconut-loving crowd and dig in! I highly recommend using a kitchen scale and following the ingredient weights for best results. It's a small investment you won't regret. My newer baking recipes almost always contain weights and I'm in the process of re-testing old recipes to add them too! (Snickerdoodles anyone?) Total 1 Hour 10 Minutes Calories Per Per 239 kcal 4 oz semi-sweet chocolate (check ingredients for milk) 270 grams cake flour (2 and 1/4 cups) 70 grams cocoa powder (3/4 cup) 1 and 3/4 teaspoon baking powder 1/2 teaspoon baking powder 1/2 teaspoon salt Preheat oven to 350 degrees Fahrenheit. Lightly grease three 8-inch cakes pans and line the bottoms with parchment paper. Over indirect heat, or in 15-second bursts in the microwave, melt chocolate and set aside. Sift together all the dry ingredients in a mixing bowl. In a second mixing bowl, add the oils and beat or mix until smooth and creamy. Add sugar and continue to mix until fluffy. With an electric mixer this will take a few minutes; by hand it will take several. Add the aquafaba and vanilla and mix until combined. Then add the melted chocolate and mix even until combined. Stir the coffee, milk, and apple cider vinegar together in a bowl or measuring vessel. Add about a third of the dry ingredients to the wet ingredients dish, mixing until just combined. Next add half of the coffee mixture, then another third of the dry ingredients and mix. Finally, add the remaining coffee mixture and the remaining dry ingredients, and mix until just combined. Divide the prepared batter evenly into the three cake pans and smooth out the tops if necessary. Bake for about 30 minutes, or until a toothpick inserted into the middle comes out clean. If the oven has hot spots, rotate the pans after about 20 minutes. It is important not to open the oven door during the first half of baking if you can avoid it. Remove the pans from the oven and cool on a cooling rack for 15 minutes. After that, the rack can be lightly lubricated and the cookies inverted on the rack to cool completely. If not already roasted, roast pecans and coconut according to the desired method: in the oven or on the stovetop. In a medium saucepan, combine coconut oil, sugar, non-milk milk and salt. Cook over medium heat, stirring often until the sugar is dissolved and the mixture begins to bubble slightly at the edges. Lower the heat to medium-low. Whisk together the cornstarch with 3 tablespoons of cold water, then add it to the saucepan and stir. Continue to cook, stirring frequently, until the mixture becomes glossy and thickened. Remove the pan from the heat and stir in the pecans and coconut. Set aside the mixture to cool. When the cake layer and glaze are both cooled, assemble the cake by placing the lower layer on a cake stand, spread 1/3 of the glaze on it, then repeat with the remaining layers and glaze. Decorate the top of the cake as desired (I used cocoa powder, roasted pecans and chocolate chips). The cake is best enjoyed at room temperature. It can be stored in the fridge for up to a week or so, but I recommend letting it come to room temperature before eating for the best taste and texture. Aquafaba is the cooking liquid from legumes. For recipes where I require aquafaba, mine is drained from a jar baked beans, or black beans. Refined vs virgin coconut oil doesn't make a big difference in this recipe because the cake is already topping with a coconut flavored glaze. Feel free to use all coconut sugar or sugar cane - please replace after weight if possible. Nutrition facts exclude the glaze. (And frankly, you may not want to know) Vegan German chocolate bar amount per serving (1 slice) Calories 239 Calories from Fat 144 \* Percent Daily Values are based on a 2000 calorie diet. Veganized from Joy of Baking. More cookies from the site: In June, for Father's Day, I posted a photo and some behind-the-scenes stories on my Instagram of a decadent chocolate bar that was under construction. At Ryan's request, I was busy in the kitchen, eagerly creating a gluten-free German chocolate bar. So many of you immediately requested the recipe! I'm happy to finally share how-to for this mouthwatering dessert. It is a layered cake rich in chocolate flavor with an indulgent pecan coconut filling. I was delighted when Ryan asked for this cake because I hadn't tried a paleo version of it before. Growing up, my mom and grandmother were always doing German Chocolate Cake to celebrate special occasions. It makes me a little nostalgic, even if I'm not a big coconut. A German Chocolate Cake is also one of my father-in-law's favorites, and since they spent Father's Day with us, so I just knew I had to perfect a grain-free and primal-friendly version (no print)! Is it German? You may wonder why the cake has German in its name - in pictures, it looks like a classic American cake. My mother's side of the family is German, so I grew up thinking this cake must be a traditional custom in Germany. Not so much! It turns out that it did not come from Germany at all. It actually comes from an American chocolate maker named Samuel German. He developed a mildly sweet dark chocolate, under baker's brand, which quickly became a staple of this well-known cake. The recipe sprang to popularity when it was highlighted as today's recipe in a Dallas newspaper in 1957. So while it's retro, it's definitely not traditionally German. The recipe spread rapidly throughout the country and was named German Chocolate Cake after Samuel German's famous chocolate. The Germans are making some phenomenal desserts though. My family spent a week there when I was in middle school and I will never forget all the delicious and creative goodies. I still dream of Schwarzwälder Kirschtorte, or Black Forest Cherry-tortes. I created a cupcake back in 2012 to emulate these flavors if you're more of a chocolate-cherry person than a chocolate-coconut lover. Milk-free In this recipe, I used grass-fed butter to achieve the most authentic traditional flavor reminiscent of the classic. I also tested it with sustainable palm shortening to keep it dairy-free, and I'm happy to report that the option works well! The flavors aren't as rich. I did not test it ghee, but I think it would work too. Your glaze just might be a little less thick, but the flavors will be there. To frost or not frost I chose to omit the extra chocolate glaze for this cake. I love the look of a nude cake and wanted the rich pecan coconut filling to speak for itself. If you are interested in adding a chocolate glaze you can use my Chocolate Buttercream recipe on page 160 of my cookbook Fester. My chocolate ganache from my first book, Against All Grain, would also be quite a big drizzled over the top and down the sides of the cake. The Chocolate To keep the recipe as close to the original as possible I used Guittard Semi-Sweet Chocolate. I tried it with unsweetened, 100% cocoa chocolate, sweetened with maple and it was too dense and had too deep of a chocolate flavor. After a couple of attempts at the cake, I decided to try a real German chocolate cake from Food & Wine by Ali Larter (it has 5,800 5-Star reviews!) and subbed in an all-purpose gluten-free flour blend so we could all taste it against my own. I even used all the usual refined sugar and butter the recipe requires. All in the name of R&D, for you, my wonderful readers. It's a tough job, but someone has to do it. I had to hand out the rest of the cake to all our friends and family. Otherwise, I would devour it and pay for it, but the few bites I had were lovely. I love Guittard chocolate because it uses fair trade methods, is 100% non-GMO, does not contain soy or dairy products. It is also a large women-owned company here in the Bay Area. It contains 100% pure cane sugar though, so if you're looking for something that's sugar cane sugar-free I'd recommend using Hu Chocolate baking beads. Prepping the Cake You can prepare the cake and pecan coconut filling separately up to 3 days in advance to save some time. I would recommend wrapping them tightly and storing the layers in the refrigerator to keep it fresh and moist. Keep the glaze tightly covered in the refrigerator, but take it to room temperature before frosting the cake. I hope you all enjoy this Gluten Free German Chocolate Cake! I had so much fun recreating it, especially since it carries so many memories from my childhood. It's the perfect cake to make for a special occasion or just for fun during these crazy times. Shop My Kitchen! Kitchen!

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