

German Chocolate Chip Cake

Author: From Mary Wilfert, a friend of my mother's, about 1970.

Carolyn T's
Cookbook

Servings: 12



1 pkg German chocolate cake mix

12 oz chocolate chips

1/2 c walnuts, chopped, or pecans

4 tsp sugar

1 tsp cinnamon

Serving Ideas: It really doesn't need anything to accompany it, but you can serve it with vanilla ice cream.

Categories: Desserts, Picnic

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

Per Serving (excluding unknown items): 289 Calories; 14g Fat (40.4% calories from fat); 4g Protein; 43g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 189mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 3 Fat; 3 Other Carbohydrates.

Notes: Cake mixes were new in the 1970's, so almost every dessert was made with them. Once I had this cake, it has become one of our family's favorites. In fact, my daughter Dana usually requests this cake on her birthday. I have used regular chocolate cake mix if I didn't have the German chocolate variety.

1. Heat oven to temperature indicated on package.
2. Prepare cake mix as specified on the box. Pour into a greased & floured 9 x 12 inch cake pan. Sprinkle the chocolate chips and nuts over the top of the batter. Then sprinkle cinnamon and sugar on top of that. Bake as directed on cake box and set on a wire rack to cool.
3. Cake will keep in a sealed cake tin for several days, if it lasts that long.