



German Chocolate Upside Down Cake!

This recipe takes a German Chocolate Cake and turns it literally upside down. However, what it lacks in good looks, it more than makes up for in deliciousness. It's also a lot easier to make than a layered German Chocolate Cake. This actually might be one of my all time favorite cakes! Here is what you will need to make this:

- 1 box German Chocolate Cake mix, prepared according to the package directions
- 1 1/2 cups pecans, chopped
- 1 (8 oz.) pkg. cream cheese, softened
- 1/2 cup (1 stick) butter, softened
- 1 tsp. vanilla
- 1 1/2 cup flaked coconut

Preheat oven to 350 degrees.

Spray a 9"x 13" baking pan with nonstick spray for baking or grease well. Sprinkle chopped pecans evenly over the bottom of the pan.

Prepare the cake mix as directed on the box.

Pour over the chopped pecans.

Beat the cream cheese and butter with an electric mixer until whipped. Add vanilla and slowly beat in powdered sugar until smooth. Fold in the coconut.

Drop the cream cheese mixture by spoonful evenly over the cake. This doesn't have to be perfect, as you can see in the picture, because it will sink to the bottom as it bakes and the cake will rise over it.

Bake for 42 to 45 minutes. It's best to place a baking sheet under the pan in case this rises over the edge.

<http://sweetteaandcornbread.blogspot.com/2013/04/german-chocolate-upside-down-cake.html>