



German Chocolate Cake Sandwiches with Coconut Cream Syrup

By Erin Fletter

Prep Time 20 / **Cook Time** 15 / **Serves** 4 - 6

Fun-Da-Mentals Kitchen Skills

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

knife skills: Bear Claw (growl), Pinch, Plank, and Bridge (look out for trolls).

blend: to stir together two or more ingredients until just combined; blending is a gentler process than mixing.

chop: to cut something into small, rough pieces using a blade.

mash: to reduce food, like potatoes or bananas, to a soft, pulpy state by beating or pressure.

mix: to thoroughly combine two or more ingredients until uniform in texture.

wet vs dry: to mix wet and dry ingredients separately before combining them: dry ingredients are flours, leavening agents, salt, and spices; wet ingredients are those that dissolve or can be dissolved (sugar, eggs, butter, oils, honey, vanilla, milk, and juices).

pour: to cause liquid, granules, or powder to stream from one container into another.

whisk: to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

halve: to divide ingredients into two equal parts or to reduce an ingredient measure or weight by half.

Equipment

- Oven
- Muffin pan
- Paper cupcake liners
- Medium mixing bowl

- Liquid measuring cup
- Measuring spoons
- Wooden spoon
- Cutting board
- Kid-safe knife
- Large mixing bowl
- Dry measuring cups
- Small mixing bowl
- Whisk
- Toothpicks

Ingredients

German Chocolate Cake Sandwiches with Coconut Cream Syrup

- 3 C coconut milk (from can or carton), divided
- 2 T lemon juice or vinegar
- 2 C all-purpose flour ******(for CELIAC/GLUTEN ALLERGY sub 2 C gluten-free/nut-free all-purpose flour)******
- 1/2 C cocoa powder ******(for CHOCOLATE ALLERGY sub 1/2 C carob powder)******
- 1 to 2 bananas
- 3 tsp baking powder
- 3 tsp baking soda
- 1 tsp ground cinnamon
- 1/4 C vegetable oil ****** + more to grease pan (if not using paper cupcake liners)
- 1/2 tsp salt
- 4 to 5 T honey, sugar, agave nectar, divided
- 3 tsp pure vanilla extract, divided ******(for CELIAC/GLUTEN ALLERGY use certified gluten-free pure vanilla extract, not imitation vanilla flavor—check label)******
- paper cupcake liners
- 1/4 C coconut flakes

Food Allergen Substitutions

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Celiac/Gluten/Wheat: For 2 C all-purpose flour, substitute 2 C gluten-free/nut-free all-purpose. Use certified gluten-free pure vanilla extract, not imitation vanilla flavor.

Chocolate: For 1/2 C cocoa powder, substitute 1/2 C carob powder.

Soy: Substitute canola oil or other nut-free oil for vegetable oil.

Instructions

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intro

German Chocolate Cake is NOT German at all! But that won't stop us from learning a little German when we cook! While chopping, whipping, whisking, and slicing, count to 10 in German: 1 eins (eyehns), 2 zwei (zvie), 3 drei (dry), 4 vier (Fee-Uh), 5 fünf (foohnf)—my favorite to say!, 6 sechs (zecks), 7 sieben (zieben), 8 acht (oct), 9 neun (noyn), and 10 zehn (sayn).

add + mix + curdle

Start by mixing-up the milk for the pancake batter! Have kids add **2 cups of coconut milk** and **2 tablespoons of lemon juice** in a medium bowl and set aside for a few minutes. It will curdle, but that is okay—this is what you want! This will be your "buttermilk."

chop

Have your child chop up **1 banana** into tiny bits and set aside.

measure + mix

In a large bowl, have kids measure and mix together the dry ingredients: **2 cups flour, 1/2 cup cocoa powder, 3 teaspoons baking powder, 3 teaspoons baking soda, 1 teaspoon cinnamon,** and **1/2 teaspoon salt** and set them to the side.

add + whip

Have your kids measure and add **2 teaspoons vanilla extract, 1/4 cup vegetable oil,** and **3 to 4 tablespoons honey** into the bowl with the milk. Then add the chopped bananas into the milk mixture and have your kids whip everything together.

combine + rest

Form a well in the dry ingredients and now kids get to carefully pour in the wet ingredients. Mix until just combined and set aside for a few minutes to give the baking soda time to work with the lemon juice. This

will give you a nice and thick cake batter (we want this thick!).

preheat + line

Adults, in the meantime, preheat your oven to 350 F and have kids line a muffin pan with paper cupcake liners.

bake + cool

When your oven is preheated, have kids scoop batter 1/2 full into the paper-lined muffin pan. It is really thick, so you may need to spread it with a spoon to get it smooth. Bake for 12 to 15 minutes or until lightly brown (test with a toothpick!). While the mini-cakes cool, have the kids make the Coconut Cream Syrup.

measure + combine

Have kids measure and combine **1 cup coconut milk**, **1/4 cup coconut flakes** (add more to thicken if you want to), **1 teaspoon vanilla**, and **1 tablespoon honey** into a small bowl and whisk together well.

halve + fill + eat

Have kids cut each cake in half. Spoon the Coconut Cream Syrup onto one half, make a sandwich and eat! Have a bite and don't forget to say, "Das ist lecker" (Dahs ist LECK-ehr) or "This is yummy" in German.

Featured Ingredient: Coconut!

Hi! I'm Coconut!

"Knock, Knock! Who's there? Coco. Coco Who? Coco Nut! You guessed it! I'm a Coconut! I'm kind of like the full moon because you can sort of see a face on my outer shell. See those indentations? They could be my eyes and nose! (Or maybe you see a really small, hairy bowling ball!) I may be a hard case to crack, but I'm tasty inside! Try me flaked or shredded, sweetened or unsweetened, in cookies, pies, cakes, salads, and shakes! Yum!"

History

Coconuts are native to tropical islands in the Pacific around Southeast Asia, but they were spread around the globe by explorers hundreds of years ago.

In Thailand, for about 400 years, pigtailed macaque monkeys have been trained to pick coconuts.

In the United States, you can write an address on the outside of a coconut, slap on the correct postage, and drop the whole thing in the mail. Amazing! Yes, coconuts are mailable as long as they are presented in a dry condition and not oozing fruit juice! Try it!

A coconut can survive months of floating in the ocean, and when it washes up on a beach, it can germinate into a tree!

Globally, coconut oil was the leading oil until the 1960s, when soybean oil overtook it.

May 8 is "National Coconut Cream Pie Day" in the United States.

Anatomy & Etymology

Coconuts are related to olives, peaches, and plums. Coconuts are NOT nuts; they are big seeds!

The term "coconut" can refer to the whole coconut palm tree, the seed, or the fruit, which technically is a drupe, not a nut! A drupe refers to a fleshy fruit with a stony seed inside that's protected with thin skin or hard, stony covering. Examples are peaches, coconuts, and olives. The word "drupe" comes from "drupa," meaning overripe olive.

An average coconut palm produces about 30 coconuts a year, although it's possible for a tree to yield 75 to 100 annually.

A coconut will ripen in about a year; however, if you want to harvest it for the coconut water, it will be ready within six to seven months. If you shake a coconut and hear water sloshing around, it's not fully ripe, and there won't be as much meat.

The outer skin of the coconut covers a thick, fibrous husk, which can be used for making ropes, mats, brushes, sacks, caulking for boats, and stuffing for mattresses.

Coconut leaves have many uses, too, such as making brooms, weaving baskets or mats, or drying for thatch roofing.

Traditionally, the trunk of the coconut palm tree was used for its wood to build boats, bridges, houses, and huts.

The word "coconut" comes from the mid-16th-century Spanish and Portuguese word "coco," which can mean "bogyman" or "grinning face" after the three indentations on the coconut shell that resemble facial features.

How to Pick, Buy, & Eat

The coconut comes from the coconut palm tree. These trees prefer hot weather. Where in the world do you think they grow? Throughout the tropics and subtropical parts of Earth, in over 80 countries!

The three highest coconut-producing countries are the Philippines, Indonesia, and India.

The coconut palm tree can grow up to 98 feet tall!

Coconut milk is sweet and water-like but eventually dries out as the coconut ripens.

The coconut palm is sometimes referred to as the "Tree of Life" because it's useful from top to bottom.

Except for the roots, every part of the coconut tree is harvested in the tropical areas where coconut palms are common.

If buying a coconut whole, choose one that feels heavy for its size. Young coconuts will be full of coconut water and covered in a green, smooth shell with tender flesh. While older, mature coconuts have a more brown and fibrous outer shell with firmer and drier meat inside.

Coconuts are not easy to open! You have to forcefully crack them open to get to the edible goodness inside.

Coconut meat can be dried and shredded and used in salads, baked recipes, sprinkled over fruit, and

enjoyed as a snack. It can also be eaten fresh and added to smoothies.

Coconut water is hydrating and can be enjoyed straight or poured over ice with other juices for a refreshing treat.

Nutrition

Electrolytes! Fresh coconut water is a source of electrolytes like potassium, sodium, and manganese. What do electrolytes do? They replenish the body by helping our muscles to move, our hearts to beat, and our brain cells to communicate with each other.

Coconuts are rich in a type of fat called lauric acid, which is known for being antiviral, antibacterial, and antifungal. These properties help prevent us from getting sick by protecting our immune system.

Coconut is very nutritious and has lots of fiber, vitamins, and minerals. It is classified as a "highly functional food" because it provides many health benefits beyond its nutritional content.

Pacific Islanders especially value coconut oil for its health and cosmetic benefits.