

German Chocolate Cake

Serves 8-10

Ingredients:

1 batch **Wellness Forum Health's MmmmmChocolate Cake Mix**

1 cup brown rice syrup

1/2 cup finely chopped pecans

1/2 cup finely chopped unsweetened coconut

1 teaspoon vanilla

Instructions:

- Prepare the cake mix according to package instructions
- When the cake has cooled to almost room temperature, prepare the topping
- To prepare the topping, bring the brown rice syrup to a boil over medium high heat and let it simmer for 3 minutes. If you let it simmer to long it will harden when it cools.
- Add the coconut, pecans and vanilla to the rice syrup and mix well.
- Let it cool for 10 minutes before spreading it over the cooled cake.
- If the coconut pecan mixture stiffens up to much when it cools, add 1 tablespoon of water to the mixture and heat it just a little on the stove top.