

## German Chocolate Pecan Pie

~~SOUTH~~

*German chocolate cake isn't German at all. In 1852, Sam German—an American—developed a sweet baking chocolate for Baker's Chocolate Company, and the company named the product after him: German's Chocolate Bar. Just over a century later, a Texas housewife sent the recipe for what she called "German's Chocolate Cake" to a Dallas newspaper. The recipe was a hit, and General Foods, which owned Baker's Chocolate, took notice and distributed the recipe to newspapers across the country. Over time, the possessive "s" in the cake's name was dropped. In this classic American cake, layers of rich chocolate cake alternate with gooey coconut and pecan filling.*

*Since the cake originated in Texas, it seems only fitting that the pie would come from there as well. With much the same ingredients as the cake—chocolate, pecans, and sweetened flaked coconut—this pie is hardly an exercise in restraint. Pecan pie lovers will adore this pie; for those with more ascetic tastes, I suggest cutting the chocolate chips down to half a cup. This pie is decadent; it is sweet; and it's definitely rich. It's clear why such a pie is one of the bestselling desserts that the Texas Pie Kitchen makes.*

½ recipe Standard Pie Dough (page 28)

3 large eggs

1 cup sugar

3 tablespoons all-purpose flour

## St. Louis Goopy Butter Cake

...St. Louisans claim they invented the hot dog and the ice cream cone, but a lesser known treat that originated here is even more popular. According to the legend of the goopy butter cake, in the 1950's, a baker making a butter cake assembled the wrong proportion of ingredients. The result was a coffee cake with a thin, rich, doughy layer on the bottom and a sweet filling, topped with powdered sugar. Since it was the Depression, the baker sold the cake anyway, and customers loved it!

### crust

- 1 cup all-purpose flour
- 3 tablespoons granulated sugar
- 5 tablespoons butter

### filling

- 1 1/4 cups granulated sugar
- 1 1/2 sticks butter
- 1/4 cup light corn syrup
- 1 egg
- 1 cup all-purpose flour
- 2/3 cup evaporated milk
- sifted powdered sugar (optional)

**Yield: 9 servings**

**P**repare crust by combining flour and sugar. Cut in butter until mixture resembles fine crumbs and starts to cling. Pat into bottom of a 9X9X2 inch baking pan. To make filling, cream granulated sugar and butter in a bowl. Beat in syrup and egg. Alternately add flour and milk, mixing just until combined. Batter will appear slightly curdled. Pour over crust. Bake at 350° for 35 minutes or until cake is nearly firm. Cool in pan on a rack. Sprinkle with powdered sugar.

from Savour St. Louis  
A Blending of Tastes & Cultures  
by Barnes Hospital Auxiliary  
1996  
page 312

# Scotcheroos



Recipe courtesy of Gabriela Rodiles



*These no-bake cereal bars with peanut butter, butterscotch and chocolate are a Midwest classic! When my Aunt Annie makes a double (or triple!) batch of these for our family, we can barely let the chocolate set before we all dive in.*

Level: Easy

Total: 2 hr 25 min (includes firming time)

Active: 25 min

Yield: 15 bars

## Ingredients:

Nonstick cooking spray

1 cup light corn syrup

1 cup sugar

1 cup peanut butter

6 cups cereal flakes, such as Special K

One 12-ounce bag (2 cups) semisweet chocolate chips

One 11-ounce bag (2 cups) butterscotch chips

## Directions:

**1** Line a 9-by-13-inch baking dish with parchment paper, leaving a 2-inch overhang on the two long sides. Spray with nonstick cooking spray.

**2** Combine the corn syrup with the sugar in a large pot. Cook over medium heat, stirring occasionally, until the sugar is dissolved, 3 to 5 minutes. (It's better to err on the side of lower heat here because if the mixture boils for too long, the bars will be incredibly hard to cut!)

**3** Remove the pot from the heat and add the peanut butter. Stir until combined. Add the cereal and stir until coated. Pour into the prepared baking dish and spread evenly with a spatula.

**4** Combine the chocolate and butterscotch chips in a medium microwave-safe bowl. Microwave in 30-second intervals, stirring each time, until totally melted (about 2 minutes total). Pour over the cereal mixture, spread evenly and let sit at room temperature until the chocolate-butterscotch topping has firmed, about 2 hours (or refrigerate until chilled, about 2 hours).

**5** Use the parchment overhang to help lift the mixture out of the pan. Cut into 15 to 20 bars. Store in an airtight container at room temperature for up to 3 days. Or freeze for up to 1 month.

