

## German Chocolate Upside Down Cake

1 cup flaked coconut  
1 cup chopped pecans  
1 (18.25 oz pkg German Chocolate Cake Mix  
3 large eggs  
1 ¼ cups water  
¼ cup vegetable oil  
1 8-oz pkg cream cheese  
½ cup butter or margarine  
1 pound powdered sugar, sifted

Grease a 13x9x2 inch pan. Line with wax paper and grease the paper. Sprinkle coconut and pecans in the bottom of prepared pan, set aside

Combine cake mix, eggs, water and oil in a large bowl; mix according to package directions. Spoon batter over coconut and pecans.

Combine cream cheese and butter in a saucepan; cook over low heat, stirring often, until butter melts and mixture is smooth. Stir in powdered sugar. Spoon mixture evenly over batter.

Bake at 350 deg. For 40-45 minutes. Cool in pan on a wire rack for 10 minutes; invert cake onto a serving plate. Remove and discard wax paper.

NOTE: I used the Reynolds Release No Stick foil.