GERMAN CHOCOLATE CAKE

Internet

comments

I wanted a really good German chocolate cake, but didn't have the recipe. I found this one on the internet and like it. It's a bit more work than other cakes, but the icing alone makes this a super special dessert.

notes

Makes 3 layers, so you'll need 3 8-inch or 9-inch pans.
Preheat oven to 350 degrees.

prepare in advance

	Ingredients
For the Cake: **Measure**	1 C butter 2 C sugar 2-1/2 C cake flour, sifted 1 C buttermilk 1/2 tsp. salt 1 tsp. baking soda 1 tsp. vanilla
In small bowl, pour over, then stir until chocolate melts; cool	1/2 C boiling water over 4 oz. German sweet cooking chocolate
Separate (save whites and yolks both)	4 eggs
For the Icing: **Measure**	1-1/2 C evaporated milk 1-1/2 C sugar 3/4 C (3/4 stick; 6 oz.) butter 2-1/4 to 3 C coconut 1-1/2 to 2-1/4 cups chopped pecans 1 tsp. vanilla
Separate (keep yolks only)	3 eggs

complete recipe

For the Cake:

In large mixing bowl, cream butter and sugar ; beat until light and fluffy.
Add egg yolks, one at a time; beat after each addition.
On low speed blend in chocolate and vanilla.
Mix in alternately, flour, and buttermilk with salt and baking soda.
Beat after each addition until batter is smooth.
Beat whites until stiff.
Fold in egg whites.
Divide batter among the baking pans.
Bake 8-in. pans 35-40 min. Bake 9-in. pans 30-35 min. until top springs back when touched. Cool.

For the Icing (plenty for tops of all three layers; don't skimp)**:**

Mix well in saucepan before cooking, or it will lump up: milk, egg yolks, and sugar.
Add butter and vanilla.
Bring to simmer then stir constantly, over medium heat, about 12 minutes, until thick.
        (Use a gravy stirer, if you have it.)
Add pecans and coconut.
Beat until cool and thick enough to spread.
Covers tops (no sides) of 3 layers.