

German Chocolate Cake

by Virginia L. Maples

what makes it
great!

1 pkg (4 ounces) Bakers German
Chocolate
1/2 cup water
4 eggs separated
2 1/4 cups flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup butter, softened
2 cups sugar
1 teaspoon vanilla
1 cup buttermilk

Coconut and pecan frosting

4 egg yolks
1 1/2 teaspoon vanilla
1 1/2 cups sugar
3/4 cup butter or margarine
1 pkg (7 ounces) of coconut
1 1/2 cups of chopped pecans
12oz can of evaporated milk



Prepare 3-9 inch round cake pans (use shortening and flour)

Microwave chocolate in the water in a large microwavable bowl for 1 and 1/2 minutes or until chocolate is almost melted. Stir until chocolate is completely melted and it is smooth.

Beat egg whites with mixer until soft peaks form and set aside.

Mix flour, baking soda and salt together in bowl.

In large mixing bowl, cream butter and sugar together until light and fluffy. Add egg yolks one at a time, beating well after each is added. Blend in the melted chocolate and the vanilla. Add flour mixture alternately with the butter mild. blending well after each addition.

Add egg whites and fold in gently until well blended.

Pour evenly into the 3 cake pans and bake for 30 minutes or until toothpick inserted in center comes out clean. Cool cakes in pans for around 10 minutes and then invert onto wire rack to cool completely. If you don't have a wire rack, a trick I use is to invert one cake onto a clean kitchen cloth. Then invert second layer on back side of first pan, invert 3rd layer on back side of second pan, and then move first layer from towel onto the back side of the last pan. When cool frost tops and sides with the Coconut pecan frosting.

If you do not have buttermilk, add 1 tablespoon of lemon juice to regular milk and let stand for 10 minutes then stir and use in place of buttermilk.

Coconut and pecan frosting

Beat egg yolks, milk, and vanilla in large saucepan with whisk until well blended. Add sugar and butter and cook on medium heat until thickened and golden brown in color. You will need to stir constantly as this will burn easily if not stirred. Remove from heat and add coconut and pecans. Mix well. Cool until mixture is of a nice spreading consistency then layer cake and frosting and then frost sides as well.

If additional decoration is desired lightly roast pecan halves and decorate top of cake.