

German Chocolate Cake with Coconut Pecan Frosting

INGREDIENTS FOR CAKE

- 1 4-ounce package of Bakers Sweetened Chocolate
- ½ cup of boiling water
- 2 cups of sugar
- 4 egg yolks – room temperature
- 4 egg whites – room temperature
- 1 teaspoon of vanilla
- 2 and ½ cups of “Sifted” cake flour
- 1 teaspoon of baking soda
- ½ teaspoon of salt
- 1 cup of Buttermilk – room temperature

STEPS – SET YOUR OVEN TO 350F DEGREES - INGREDIENTS SHOULD BE ROOM TEMPERATURE

1. Melt Chocolate - Combine the chocolate and boiling water and melt until chocolate is dissolved. This can be done in the microwave.
2. Mix the butter and sugar until they are fluffy. With an electric mixer it will take about 3 to 6 minutes.
3. Slowly add one egg yolk at a time to your butter mixture. Beat until you do not see any yellow egg yolk.
4. Add the melted chocolate and vanilla until well combined
5. **VERY IMPORTANT** – Sift the cake flour, baking soda and salt in a bowl. **It's very important that this is sifted well.**
6. Add milk and flour to the mixing bowl, alternating and starting and ending with the flour mixture. (flour mix, milk mix) Until everything is well combined and smooth.
7. In a separate bowl, mix egg whites until you have stiff peaks – Beat at the highest setting. This will take a few minutes
8. FOLD IN – the egg whites to the cake mixture. DO NOT BEAT.
9. Grease and flour 3 – 9-inch round pans. Cut wax or parchment paper the size of the bottom of each pan and add the paper to the bottom.
10. Pour cake mixture into your 3 pans equally.
11. Bake for 30 to 40 minutes until a toothpick comes out clean – Cool completely

COCONUT PECAN FROSTING

INGREDIENTS

2 cans of evaporated milk
2 cups of sugar
6 beaten egg YOLKS
1 cup of butter
2 teaspoons of vanilla
2 - 2/3 cups of sweetened coconut flakes
2 cups of ROASTED chopped pecans

STEPS

1. Combine the evaporated milk, sugar, egg yolks, butter and vanilla in a saucepan on medium heat. Stir constantly for 12 minutes until mixture thickens.
2. Once done, add the coconut flakes and chopped pecans to the thickened mixture.
3. Cool frosting until it is firm
4. Spread frosting between each of the three layers of the cake. Spread the rest of the frosting all around the cake.

**This was a time-consuming recipe but it was worth every single minute
ENJOY!!!**