## **Ingredients**

* 4 large eggs, *separated*
* 4 ounces white baking chocolate, chopped
* 1/2 cup boiling water
* 1 cup butter, softened
* 2 cups sugar
* 1 teaspoon vanilla extract
* 2-1/2 cups cake flour
* 1 teaspoon baking soda
* 1/2 teaspoon salt
* 1 cup buttermilk
* **FROSTING:**
* 16 ounces white baking chocolate, chopped
* 1/2 cup boiling water
* 1/2 cup butter, softened
* 1 teaspoon vanilla extract
* 1/8 teaspoon salt
* 3 cups confectioners' sugar
* Sweetened shredded coconut, optional

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## **Directions**

* Place egg whites in a bowl; let stand at room temperature 30 minutes. Line bottoms of 3 greased 9-in. round baking pans with parchment; grease paper well.
* Preheat oven to 350°. Place white chocolate in a small bowl. Pour boiling water over chocolate; stir with a whisk until smooth. Cool slightly.
* In a large bowl, cream butter and sugar until light and fluffy. Add egg yolks, one at a time, beating well after each addition. Beat in vanilla and chocolate mixture. In another bowl, whisk flour, baking soda and salt; add to chocolate mixture alternately with buttermilk, beating well after each addition.
* With clean beaters, beat egg whites on medium speed until stiff peaks form. Fold into batter. Transfer to prepared pans.
* Bake 20-25 minutes or until a toothpick inserted in center comes out clean. Cool in pans 10 minutes before removing to wire racks; carefully remove paper. Cool completely.
* For frosting, place white chocolate in a small bowl. Pour boiling water over chocolate; stir with a whisk until smooth. Cool to room temperature, stirring occasionally.
* In a large bowl, beat butter, vanilla and salt until creamy. Beat in confectioners’ sugar alternately with chocolate mixture until smooth. Spread frosting between layers and over top and sides of cake. If desired top cake with flaked coconut.

## **Recommended Video**

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## **Reviews**

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AVERAGE RATING:

* Mrs. RR
* *Oct 25, 2019*The cake turned out beautiful. It was fluffy and everyone absolutely loved it. This will be my go to white cake.
* khegeman
* *Mar 7, 2016*
* My family loved the cake. It was a nice change from a traditional chocolate cake. I did not find it very dense or heavy, as other reviewer mentioned. It is a white chocolate, so I did not expect it to be light and fluffy, like a white cake. It is like the density of a chocolate cake.
* ruthann350
* *Apr 5, 2015*
* If you like dense, heavy cake, this one is for you. If you like very sweet frosting, this one is for you. After using $12 of white chocolate, cake went in garbage. No taste, just sweet. I would give it no stars, but that is not an option.
* eversbeaver
* *Mar 15, 2015*
* A lot of work for not a terrific cake. I found the frosting was a bit skimpy, not a lot to work with.
* pdarwin
* *Jan 13, 2015*
* I made this cake for Christmas dinner. It is a very tasty cake. Mine was not light and fluffy as I had expected , but was a "heavier" texture. It had great flavor and my family enjoyed.Field Editor since 2013

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