German Chocolate Cake III

Ingredients

For the Cake

- 1⁄2 cup water
- 4 (1 ounce) squares German sweet chocolate
- 1 cup butter, softened
- 2 cups white sugar
- 4 egg yolks
- 1 teaspoon vanilla extract
- 1 cup buttermilk
- 2 1⁄2 cups cake flour
- 1 teaspoon baking soda
- 1⁄2 teaspoon salt
- 4 egg whites
- 1 cup white sugar

For the Filling

- 1 cup evaporated milk
- 1⁄2 cup butter
- 3 egg yolks, beaten
- 1 1⁄3 cups flaked coconut
- 1 cup chopped pecans
- 1 teaspoon vanilla extract
- 1⁄2 teaspoon shortening
- 1 (1 ounce) square semisweet chocolate

Instructions

Making the Cake

1. Preheat oven to 350°F (175°C). Grease and flour three 9-inch round pans.
2. Sift together the cake flour, baking soda, and salt. Set aside.
3. Heat water and 4 ounces of chocolate in a small saucepan until melted. Remove from heat and let cool.
4. Cream together 1 cup butter and 2 cups sugar until light and fluffy. Beat in 4 egg yolks one at a time.
5. Blend in the cooled chocolate mixture and vanilla extract.
6. Gradually add the flour mixture to the butter mixture, alternating with the buttermilk, mixing until just combined.
7. Beat egg whites until stiff peaks form.
8. Gently fold one-third of the beaten egg whites into the batter. Then quickly fold in the remaining egg whites until no streaks remain.
9. Pour batter into the prepared pans.
10. Bake for 30 minutes, or until a toothpick inserted into the center comes out clean.
11. Let cakes cool in the pans for 10 minutes before inverting onto a wire rack to cool completely.

Preparing the Filling

1. Combine evaporated milk, 1 cup sugar, 1/2 cup butter, and 3 egg yolks in a saucepan. Cook over low heat, stirring constantly, until thickened.
2. Remove from heat. Stir in coconut, pecans, and vanilla extract.
3. Let filling cool until thick enough to spread.

Creating the Frosting

1. Melt shortening and 1 ounce of chocolate in a small saucepan. Stir until smooth. Drizzle over cooled cake layers.