

German Chocolate Cake

A German chocolate cake made from scratch, using cake flour.

Ingredients

For the Cake

- ½ c (120 ml) water
- 4 oz (113 g) German sweet chocolate, squares
- 1 c (230 g) unsalted butter, softened
- 2 c (400 g) granulated sugar
- 4 egg yolks
- 1 tsp vanilla extract
- 1 c (240 ml) buttermilk
- 2 ½ c (300 g) cake flour
- 1 tsp baking soda
- ½ tsp kosher salt
- 4 egg whites

For the Filling

- 1 c (200 g) granulated sugar
- 1 c (240 ml) goat's milk
- ½ c (115 g) unsalted butter
- 3 egg yolks, beaten
- 1 ⅓ c (100 g) flaked coconut
- 1 c (120 g) chopped pecans
- 1 tsp vanilla extract

For the Topping

- ½ tsp shortening
- 1 oz (28 g) semisweet chocolate, square

Instructions

Making the Cake

1. Preheat oven to 350 °F (175 °C).
2. Grease and flour 3 - 9" round pans.
3. Sift together flour, baking soda, and salt. Set aside.
4. Heat water and chocolate in a small saucepan until melted. Cool.
5. Cream butter and sugar until light and fluffy.
6. Beat in egg yolks one at a time.
7. Blend in melted chocolate mixture and vanilla.
8. Beat in flour mixture alternately with buttermilk until just incorporated.
9. Beat egg whites until stiff peaks form.
10. Fold egg whites into batter.
11. Pour batter into pans.
12. Bake for 30 minutes.
13. Cool for 10 minutes in the pan, then turn out onto a wire rack.

Making the Filling

1. Combine sugar, goat's milk, butter, and egg yolks in a saucepan.
2. Cook over low heat, stirring constantly until thickened.
3. Remove from heat.
4. Stir in coconut, pecans, and vanilla.
5. Cool until thick enough to spread.

Assembling the Cake

1. Spread filling between layers and on top of cake.
2. Melt shortening and chocolate in a small saucepan.
3. Stir until smooth and drizzle down the sides of the cake.

Notes

Common modifications to the German chocolate cake recipe include not over-mixing the batter to prevent it from falling apart and checking the cake 20 minutes into baking, as it may not require the full 30 minutes. Many reviewers suggest making 1 ½ times the amount of frosting and adding more cornstarch or instant vanilla pudding to thicken it. Toasting the coconut and pecans is a frequently recommended step to enhance flavor. Some users also found it helpful to freeze the cake layers for easier handling and frosting, noting that freezing did not dry out the cake. For the filling, some reviewers mentioned cooking it for about 1 hour on low heat to achieve the desired thickness, with

suggestions to use a double boiler or slightly increase the temperature to speed up the process. Doubling or tripling the chocolate for the topping is a common addition, and some users preferred using semisweet chocolate morsels with shortening for the edges and drizzling. A few reviewers also noted that leaving the top bare and focusing on the sides for the chocolate drizzle provided a better presentation.