

# German Chocolate Cake III

A spectacular German Chocolate cake made from scratch, using cake flour.

## Ingredients

### For the Cake

- ½ 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 goat's milk
- 2 ½ cups cake flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 4 egg whites

### For the Filling

- 1 cup white sugar
- 1 cup evaporated milk
- ½ cup butter
- 3 egg yolks, beaten
- 1 ⅓ cups flaked coconut
- 1 cup chopped pecans
- 1 teaspoon vanilla extract
- ½ teaspoon shortening
- 1 (1 ounce) square semisweet chocolate

## Instructions

### Making the Cake

1. Preheat the oven to 350°F (175°C). Grease and flour three 9-inch round pans.
2. Sift together the flour, baking soda, and salt. Set aside.
3. Heat the water and German sweet chocolate in a small saucepan until melted. Remove from heat and allow to cool.
4. Cream together the softened butter and sugar in a large bowl until light and fluffy.
5. Beat in the egg yolks one at a time. Blend in the melted chocolate mixture and vanilla extract.
6. Alternate adding the flour mixture and goat's milk, mixing just until incorporated.
7. In a separate bowl, beat the egg whites until stiff peaks form.
8. Fold one-third of the egg whites into the batter, then quickly fold in the remaining egg whites until no streaks remain.
9. Pour the batter into the prepared pans. Bake in the preheated oven for 30 minutes or until a toothpick inserted into the center of the cake comes out clean.
10. Allow the cakes to cool in the pans for 10 minutes, then turn out onto a wire rack.

### Making the Filling

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

### Assembling the Cake

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