German Chocolate Cake

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

Ingredients

- 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
- 1 c (200 g) granulated sugar
- 1 c (240 ml) evaporated 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
- ½ tsp shortening
- 1 oz (28 g) semisweet chocolate, square

Instructions

1. Preheat oven to 350 °F (175 °C).
2. Grease and flour three 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 in a large bowl 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 in a separate bowl until stiff peaks form.
10. Fold one-third of the egg whites into the batter, then fold in remaining whites until no streaks remain.
11. Pour batter into prepared pans.
12. Bake for 30 minutes. Cool in pans for 10 minutes, then turn onto wire racks.
13. Combine sugar, evaporated milk, butter, and egg yolks in a saucepan. Cook over low heat, stirring constantly until thickened.
14. Remove from heat and stir in coconut, pecans, and vanilla. Cool until thick enough to spread.
15. Spread filling between layers and on top of cake.
16. Melt shortening and chocolate in a small saucepan. Stir until smooth and drizzle down the sides of the cake.