

German Chocolate Cake III

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

Ingredients

- ½ cup water
- 4 (1 ounce) squares German sweet chocolate
- 1 cup (2 sticks) soft butter
- 2 cups white sugar
- 4 egg yolks
- 1 teaspoon vanilla extract
- 1 cup buttermilk
- 2 ½ cups cake flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 4 egg whites
- 1 cup white sugar
- 1 can (12 oz) evaporated milk
- ½ cup (1 stick) 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

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. In a small saucepan, heat water and German sweet chocolate until melted. Remove from heat and allow to cool.
4. In a large bowl, cream soft butter and white sugar until light and fluffy. Beat in egg yolks one at a time. Blend in the melted chocolate mixture and vanilla extract. Beat in the flour mixture alternately with buttermilk, mixing just until incorporated.
5. In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold one-third of the whites into the batter, then quickly fold in remaining whites until no streaks remain.
6. Pour the batter into the prepared pans. Bake in the preheated oven for about 30 minutes, or until a toothpick inserted into the center comes out clean.
7. Allow the cakes to cool in the pans for 10 minutes, then turn them out onto a wire rack.
8. To make the filling, combine white sugar, evaporated milk, butter, and egg yolks in a saucepan. Cook over low heat, stirring constantly until thickened. Remove from heat and stir in flaked coconut, chopped pecans, and vanilla extract. Cool until thick enough to spread.
9. Spread the filling between layers and on top of the cake.
10. In a small saucepan, melt shortening and semisweet chocolate. Stir until smooth and drizzle down the sides of the cake.