

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) 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

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 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.
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 to thicken it or using instant vanilla pudding, although the exact timing for adding the pudding is unclear. Toasting the coconut and pecans is a frequently recommended step to enhance flavor. Some users found it helpful to freeze the cake layers for about 1 hour to make them easier to handle and frost without crumbling. For the filling, some reviewers noted that it took

approximately 1 hour of cooking on low heat to thicken properly, and suggested that a slightly higher temperature or using a double boiler might speed up the process. Doubling or tripling the chocolate for the topping is a common adjustment, and adding a little whipping cream to the chocolate drizzle was mentioned to improve its consistency. Using a springform pan as a substitute for a third round pan was also noted. Additionally, some users preferred to leave the top of the cake bare for better presentation and instead made a larger amount of chocolate drizzle to coat the top and sides.