

# 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 (227 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 Frosting

- 1 c (200 g) granulated sugar
- 1 c (240 ml) goat's milk
- ½ c (113 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 Chocolate Drizzle

- 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 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 large bowl until stiff peaks form.
10. Fold ⅓ 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.

### Making the Frosting

1. Combine sugar, goat's milk, butter, and egg yolks in a saucepan. Cook over low heat, stirring constantly until thickened. Remove from heat.
2. Stir in coconut, pecans, and vanilla. Cool until thick enough to spread.
3. Spread filling between layers and on top of cake.

### Making the Chocolate Drizzle

1. Melt shortening and chocolate in a small saucepan. Stir until smooth and drizzle down the sides of the cake.

## Notes

Common modifications to the German Chocolate Cake recipe include checking the cake 20 minutes into baking as it may not require the full 30 minutes. Many reviewers suggest doubling the frosting amount for better coverage 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 prefer to freeze the cake layers for easier handling and frosting application. Additionally, using a springform pan as a substitute for a third round pan is mentioned. For the frosting, cooking it for approximately 30 minutes and allowing it to cool longer is advised. Some reviewers

suggest cooking the filling for up to an hour on low heat or using a double boiler to achieve the desired thickness. Doubling or tripling the chocolate drizzle for the edges and adding whipping cream to the chocolate drizzle are also common tweaks. Omitting the ½ c of water when melting chocolate and using semisweet morsels with shortening for the edges are other noted adjustments.