

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 buttermilk
- 2 ½ cups cake flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 4 egg whites
- 1 cup white sugar

For the Filling

- 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 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. In a small saucepan, heat water and chocolate until melted. Remove from heat and allow to cool.
4. In a large bowl, cream butter and sugar until light and fluffy.
5. Beat in egg yolks one at a time. Blend in the melted chocolate mixture and vanilla.
6. Beat in the flour mixture alternately with buttermilk, mixing just until incorporated.
7. In a large glass or metal mixing bowl, beat 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.
10. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center comes out clean.
11. Allow to cool for 10 minutes in the pans, then turn out onto a wire rack.

Making the Filling

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

Assembling the Cake

1. Spread the filling between the layers and on top of the cake.
2. In a small saucepan, melt shortening and chocolate. Stir until smooth.
3. Drizzle the melted mixture down the sides of the cake.