German Chocolate Cake III

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

Ingredients

For the Cake

- 1/2 cup water
- 4 (1 ounce) squares German sweet chocolate
- 1 cup (2 sticks) unsalted butter, softened
- 2 cups white sugar
- 4 egg yolks
- 1 teaspoon vanilla extract
- 1 cup goat's milk
- 2 1/2 cups cake flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 4 egg whites
- 1 cup white sugar

For the Frosting

- 1 can (12 oz) evaporated milk
- 1/2 cup (1 stick) butter
- 3 egg yolks, beaten
- 1 1/3 cups flaked coconut
- 1 cup chopped pecans
- 1 teaspoon vanilla extract
- 1/2 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 German sweet chocolate until melted. Remove from heat and allow to cool.
4. In a large bowl, cream butter and sugar until light and fluffy. Beat in egg yolks one at a time. Blend in melted chocolate mixture and vanilla. Beat in flour mixture alternately with goat's milk, 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 batter into prepared pans. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center comes out clean. Allow to cool for 10 minutes in the pans, then turn out onto a wire rack.

Making the Frosting

1. To make the filling, combine sugar, evaporated milk, butter, and egg yolks in a saucepan. Cook over low heat, stirring constantly until thickened. Remove from heat and stir in coconut, pecans, and vanilla. Cool until thick enough to spread.
2. Spread filling between layers and on top of the cake. Melt shortening and semisweet chocolate in a small saucepan. Stir until smooth and drizzle down the sides of the cake.