

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

For the Filling

- 1 cup white sugar
- 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 3 - 9 inch round pans.
2. Sift together the flour, baking soda, and salt. Set aside.
3. Heat water and chocolate in a small saucepan until melted. Remove from heat and allow to cool.
4. Cream butter and sugar in a large bowl until light and fluffy. Beat in egg yolks one at a time. Blend in the melted chocolate mixture and vanilla.
5. Beat in the flour mixture alternately with buttermilk, mixing just until incorporated.
6. Beat egg whites in a separate bowl until stiff peaks form. Fold 1/3 of the whites into the batter, then fold in the remaining whites until no streaks remain.
7. Pour batter into prepared pans. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center comes out clean.
8. Allow cakes to cool for 10 minutes in the pan, then turn out onto wire racks.

Making the Filling

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

Assembling the Cake

1. Spread filling between layers of the cooled cake and on top of the cake.
2. Melt shortening and chocolate in a small saucepan. Stir until smooth and drizzle down the sides of the cake.