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 sticks)
- 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
- 1 cup evaporated milk (1 can)
- ½ cup butter (1 stick)
- 3 egg yolks, beaten
- 1 ⅓ cups flaked coconut
- 1 cup chopped pecans
- 1 teaspoon vanilla extract
- 1 (1 ounce) square semisweet chocolate

Instructions

Making the Cake

1. Preheat the oven to 350°F (175°C). Grease and flour three 9-inch round pans.
2. Sift together the cake flour, baking soda, and salt. Set aside.
3. Heat the water and German sweet chocolate in a small saucepan until melted, then remove from heat and allow to cool.
4. Cream the butter and 2 cups of sugar in a large bowl until light and fluffy. Beat in the egg yolks one at a time. Blend in the melted chocolate mixture and vanilla extract.
5. Alternately mix in the flour mixture and buttermilk until just incorporated.
6. In a separate bowl, beat the egg whites until stiff peaks form. Fold in one-third of the whites into the batter, then quickly fold in the remaining whites until no streaks remain.
7. Pour the batter evenly into the prepared pans. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center comes out clean. Allow to cool in the pans for 10 minutes, then turn out onto a wire rack.