German Chocolate Cake

The BEST homemade German Chocolate Cake with layers of coconut pecan frosting and chocolate frosting. This cake is incredible!

Prep Time	Cook Time	Total Time
30 mins	45 mins	1 hr 15 mins

Course: **Dessert**   Cuisine: **American**   Servings: **15**   Calories: **591**kcal
Author: Lauren Allen

★★★★★
4.83 from 416 votes

Ingredients

For the Chocolate Cake:
- 2 cups granulated sugar
- 1-3/4 cups all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 large eggs
- 1 cup buttermilk
- 1/2 cup oil (vegetable or canola oil)
- 2 teaspoons vanilla extract
- 1 cup boiling water

For the Coconut Frosting:
- 1/2 cup light brown sugar
- 1/2 cup granulated sugar
- 1/2 cup butter
- 3 large egg yolks
- 3/4 cup evaporated milk
- 1 Tablespoon vanilla extract
- 1 cup chopped pecans
- 1 cup shredded sweetened coconut

For the Chocolate Frosting:
- 1/2 cup butter
- 2/3 cup unsweetened cocoa powder
- 3 cups powdered sugar
- 1/3 cup evaporated milk
- 1 teaspoon vanilla extract

Instructions

1. Heat oven to 375°F. Grease two 8 or 9-inch round baking pans. I like to cut a round piece of wax or parchment paper for the bottom of the pan also, to make sure the cake comes out easily.

For the Cake:

1. Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl. In a separate bowl combine the eggs, buttermilk, oil and vanilla and mix well. Add the wet ingredients to the dry ingredients and mix to combine. Stir in boiling water (batter will be very thin). Pour batter into prepared pans.

2. Bake for 25 - 35 minutes (depending on your cake pan size. The 9'' pan takes less time to bake) or until a toothpick inserted in center comes out clean or with few crumbs. Cool 5 minutes in the pan and then invert onto wire racks to cool completely.

For the coconut frosting:

1. In a medium saucepan add brown sugar, granulated sugar, butter, egg yolks, and evaporated milk. Stir to combine and bring the mixture to a low boil over medium heat. Stir constantly for several minutes until the mixture begins to thicken.

2. Remove from heat and stir in vanilla, nuts and coconut. Allow to cool completely before layering it on the cake.

For the Chocolate Frosting:

1. Melt butter. Stir in cocoa powder. Alternately add powdered sugar and milk, beating to spreading consistency. Add small amount additional milk, if needed to thin the frosting, or a little extra powder, until you reach your desired consistency. Stir in vanilla.

Cake Assembly:

1. Place one of the cake rounds on your serving stand or plate.

2. Smooth a thin layer of chocolate frosting over the cake layer, and then spoon half of the coconut frosting on top, spreading it into a smooth layer. Leave about 1/2 inch between the filling and edge of cake.

3. Stack the second cake round on top. Smooth chocolate frosting over the entire cake.

4. Spoon remaining coconut frosting on top of the cake.

Notes

*If baking at high altitude add 3 tablespoons extra flour.

Make ahead instructions: I like to make the cake, coconut frosting and chocolate frosting at least one day in advance. That way, the cake is really easy to throw together.

I make the cake in 8'' or 9'' rounds, bake it and let it cool *completely*. Then I wrap it really well in plastic wrap and stick each layer in a ziplock freezer bag. Freeze for up to one month. Frozen cakes are very easy to frost!

Both frostings (coconut and chocolate) can be made ahead and placed in a covered container in the fridge. Remove them from the fridge about an hour or so before you're ready to frost your cake. This will allow them to come to room temperature and they will be easier to frost.

If you love to bake, try my Coconut Cake with Pineapple filling!

Nutrition

Calories: 591kcal | Carbohydrates: 77g | Protein: 5g | Fat: 31g | Saturated Fat: 12g | Cholesterol: 100mg | Sodium: 440mg | Potassium: 313mg | Fiber: 3g | Sugar: 69g | Vitamin A: 535IU | Vitamin C: 0.4mg | Calcium: 118mg | Iron: 1.9mg