



## German Chocolate Cake

*(adapted from The Southern Living Cookbook)*

4 ounces semi-sweet baking chocolate  
½ cup water  
1 teaspoon vanilla extract  
1 cup butter, softened  
2 ¼ cups sugar  
4 eggs, separated  
3 cups sifted cake flour\*  
1 teaspoon baking soda  
½ teaspoon salt  
1 cup buttermilk  
Coconut Pecan Frosting (see below)

Preheat the oven to 350°. Prepare three 9" round cake pans as directed in the recipe for the Chocolate Peanut Butter cake (pg.31). Combine the chocolate and water and bring to a boil. Stir until chocolate melts. Cool, then stir in vanilla and set aside. Cream the butter. Gradually add sugar and beat well at medium speed. Add egg yolks, one at a time, beating well after each addition. Add chocolate mixture and beat until well blended. Combine flour, baking soda and salt; add to the creamed mixture alternately with buttermilk, beginning and ending with flour mixture. Beat egg whites (at room temperature) until stiff peaks form. Fold into batter. Pour the batter into the cake pans. Bake for 30 to 35 minutes or until a toothpick inserted into the center comes out clean. Cool in pans 10 minutes, then invert cakes onto wire racks and let cool completely. Spread the Coconut Pecan Frosting between the layers, and on top and sides of the cake.

### Coconut Pecan Frosting

2 cups evaporated milk  
2 cups sugar  
6 egg yolks, beaten  
1 cup butter  
2 ¼ teaspoons vanilla extract  
2 cups flaked coconut, plus more if needed  
2 cups chopped pecans, plus more if needed

Combine milk, sugar, egg yolks and butter in a heavy saucepan; bring to a boil, and cook over medium heat 12 minutes, stirring constantly. Add vanilla, coconut and pecans; stir until frosting is cool and of spreading consistency. You may add more coconut and pecans to achieve the desired consistency.

Note: Many people tell me they are confused about recipes that call for sifting flour. When a recipe calls for "sifted cake flour", you are to sift the flour before measuring. If the recipe calls for "cake flour, sifted", you should measure the amount indicated, then sift.