Our Classic German Chocolate Cake Recipe

Ingredients

- 4 oz sweet baking chocolate
- ½ cup boiling water

- 2 cups sugar
- 1 cup butter, softened (2 sticks)
- 4 eggs separated, room temperature
- 1 tsp of a good vanilla

- 2¼ cups flour, sifted 3 times
- 1 tsp baking soda
- ½ tsp salt

- 1 cup buttermilk

Instructions

1. Put the chocolate in a small heatproof bowl, pour in boiling water and stir until melted; let cool
2. In a medium bowl, using a whisk attachment, beat the sugar and butter until fluffy; add egg yolks, one at a time, beating well after each addition.
3. Slowly beat in the chocolate mixture and vanilla.
4. On low speed, add the dry ingredients, alternating with the buttermilk until batter is smooth but not overbeaten.
5. In a medium bowl, beat the egg whites until stiff and gently fold into the cake batter.
6. Pour into 3 prepared pans. Bake for 30 to 40 minutes until cake tests done. Cool in pans for 5-10 minutes; place on racks to finish cooling. Wrap layers if not using right away.

LAURA LEE ALICE COOKS

Pecan and Coconut Frosting

Ingredients

- 1 cup sugar
- 1 cup evaporated milk
- 3 egg yolks
- ½ cup butter
- 1½ tsp vanilla

- 1 cup chopped pecans
- 1¼ cups coconut (shreds or flakes)

Instructions

1. In a medium saucepan, combine the first 5 ingredients. Cook over medium heat, while constantly stirring, for 10 to 12 minutes until thickened.
2. Remove from heat until thick enough to spread; stir in the pecans and coconut. Frost only the tops of the cake layers.