

German Sweet Chocolate Cake

Ingredients

Cake:

- 1 package Baker's German sweet chocolate (4 oz.)
- ½ cup boiling water
- 1 cup butter
- 2 cups sugar
- 4 egg yolks
- 1 teaspoon vanilla
- 2 ½ cups cake flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup buttermilk
- 4 egg whites, stiffly beaten

Frosting:

- 3 egg yolks
- 1 cup evaporated milk
- 1 cup sugar
- 1 tablespoon butter
- 1 ½ cups flaked coconut
- 1 cup chopped pecans
- 1 teaspoon vanilla

Method

Cake:

Melt chocolate in boiling water; cool. Cream butter and sugar until fluffy. Add yolks, beating well after each. Blend in vanilla and chocolate.

Sift flour with soda and salt. Add dry mixture alternately with buttermilk, mixing well after each addition. Fold in beaten egg whites.

Pour into 3 prepared cake pans. Bake at 350 degrees for 35-40 minutes.

Frosting:

Beat eggs, milk, sugar, and butter. Cook over medium heat for about 12 minutes, stirring until mixture thickens. Remove from heat; add coconut, pecans, and vanilla. Beat until cool and of spreading consistency. Frost between layers, top, and sides.

Source: [Cooks.com](https://www.cooks.com) (Servings: --)
