



German Chocolate Cake **Makes 19 inch cake**

1 pkg. Baker's German's sweet chocolate (4 oz.)
1/2 cup Water, boiling
1 cup Butter or margarine
2 cup Sugar
4 Eggs, separated
1 teaspoon Vanilla extract
2 cups Flour, all-purpose
1 teaspoon Baking soda
1/2 teaspoon Salt
1 cup Buttermilk
Coconut-pecan frosting

Approx. Cook Time: 30min

Melt chocolate in water and cool. Cream butter and sugar. Beat in egg yolks. Stir in vanilla and chocolate. Mix flour, soda and salt. beat in flour mixture, alternately with buttermilk. Beat egg whites until stiff peaks form; fold into batter. Pour batter into three 9-inch layer pans, lined on bottoms with waxed paper. Bake at 350 degrees for 30 minutes or until cake springs back when lightly pressed in center Cool 15 minutes; remove and cool on rack.

THE FILLING AND TOPPING

4 egg yolks
1 can (12 oz.) evaporated milk
1-1/2 tsp. vanilla
1-1/2 cups sugar
3/4 cup (1-1/2 sticks) butter or margarine
1 pkg. (7 oz.) flake Coconut (about 2-2/3 cups)
1-1/2 cups chopped Pecans

Beat egg yolks, milk and vanilla in large saucepan with wire whisk until well blended. Add sugar and butter; cook on medium heat 12 min. or until thickened and golden brown, stirring constantly. Remove from heat. Add coconut and pecans; mix well. Cool to room temperature and of desired spreading consistency.

Assembly;

Divide the filling evenly between the 3 cakes putting the 1st layer down, Then spread the filling evenly Repeat with the other layer.

CHOCOLATE FROSTING (Optional)

1 stick or 1/2 Cup (125 grams) butter , softened
9 squares (50 ml) Baker's German's chocolate, melted and cooled
1 1/2 cups (350 gr.)powdered sugar
1 tsp (5 ml) vanilla
1 1/2 TBS (45 ml) milk

Combine all ingredients in a bowl and mix until smooth