

Carolyn's German Chocolate Cake

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Cooking With Carolyn

Ingredients

Yield: 10 to 12 Servings

Cake

1-4 Ounce Semi-Sweet Chocolate Baking Bar, finely chopped
½ Cup Hot Water
2 Cups Cake Flour
1 Teaspoon Baking Soda
¼ Teaspoon Salt
2 Sticks (1 Cup) Unsalted Butter, plus about 3 Tablespoons for the cake pans, room temperature
1½ Cups Granulated Sugar
4 Extra Large Eggs, separated, room temperature
1 Teaspoon Pure Vanilla Extract
1 Cup Buttermilk, room temperature

Coconut-Pecan Frosting

4 Egg Yolks
1-12 Ounce Can Evaporated Milk
1½ Cups Granulated Sugar
1½ Sticks (¾ Cup) Unsalted Butter
1½ Teaspoons Pure Vanilla Extract
2 Cups Roasted Unsalted Pecans, finely chopped
7 Ounces Shredded Sweetened Coconut

Directions

The Cake

Preheat oven to 350 degrees

Prepare all of the ingredients prior to assembling the cake:

1. Heat up the water just to the boiling point, either in the microwave or on the stove. Whisk in the chopped chocolate, set aside to cool.
2. Separate 4 eggs, the yolks in a small bowl and the whites in a medium bowl.
3. In another medium bowl, sift the cake flour, baking soda and salt together, set aside.
4. Chop the pecans, set aside

In a large bowl, mix the butter and sugar with a hand mixer on medium speed until light and fluffy. Mix in the egg yolks one at a time. Scrape down the sides of the bowl, add the vanilla and cool melted chocolate (**Note:** If the chocolate is not cool, give it a few more minutes) and mix well.

Next, on medium speed, add the flour mixture and the buttermilk to the batter alternately starting and ending with flour. Do not over mix. Detach and wash the beaters of the hand mixer before beating the egg whites on high speed to soft peaks. Fold the egg whites into the cake batter.

Butter and flour three (3) 9-inch cake pans. Be sure to tap out the excess flour. Add 2-1/3 cups of the cake batter into each cake pan and spread it out evenly. Place the pans on the middle rack of the oven and bake for 25 to 28 minutes or until a toothpick is inserted and comes out clean. Once done, allow the cakes to cool in the pans for about 10 minutes (the cakes will pull away from the sides of the pans) then remove them from the pans and place them on a cooling rack to cool completely.

Coconut Pecan Frosting

In a large skillet or saucepan, add the egg yolks, evaporated milk, sugar and butter. Turn on the heat to medium heat. Whisk the ingredients together until they are melted and combined. Constantly whisk the mixture for the first 5 minutes, then every 3 to 5 minutes for another 20 to 25 minutes. (**Note:** Keep an eye on it. Constant stirring and whisking will keep the eggs from curdling and result in a smoother texture.) Turn off the heat and stir in the vanilla, pecans and coconut. Allow it to cool for about 15 minutes.

Use your choice of cake plate. Place the first layer of cake (right side up) and evenly spread about 1/2 cup of frosting on top. Add the second layer (right side down) and repeat with the same amount of frosting. Top the cake with the third layer (right side up) and begin to frost the sides of the cake. SPREAD A THIN LAYER FIRST around the SIDES of the entire cake. This will help the remaining frosting spread much easier over the cake. Frost the top and recheck to make sure the frosting is even. Cut and enjoy.