# German Chocolate Cake



**Cake:**

1 4-oz. pkg. German sweet chocolate

½ c water

4 eggs, separated

2 c flour

1 t baking soda

¼ t salt

1 c butter, softened

2 c sugar

1 t vanilla

1 c buttermilk

**Frosting:**

4 egg yolks

1 12-oz. can evaporated milk

1½ t vanilla

1½ c sugar

¾ c butter or margarine

1 7-oz. pkg. angel flake coconut (2 2/3 cups)

1½ c chopped pecans

**Drizzle (optional):**

6 oz. semi-sweet chocolate

1 T shortening

To make cake, grease sides of three 9-inch round cake pans with shortening. Cover bottoms of cake pans with wax paper. Microwave chocolate and water for 1 minute on high. Stir. Heat an additional 30 seconds in microwave. Stir until chocolate is completely melted. Set aside. Beat egg whites until stiff peaks form. Set aside. Sift flour, baking soda and salt. Set aside. Beat butter and sugar in large bowl until fluffy. Beat in egg yolks, one at a time, until incorporated. Blend in melted chocolate mixture and vanilla. Add flour mixture alternately with buttermilk, beating well after each addition. Stir in egg whites until fully incorporated. Pour into cake pans, dividing evenly. Bake at 350°F for 24-27 minutes or just until toothpick comes out clean. (Start frosting while cake is cooking so it will have time to cool.) Remove from oven. Loosen edges with spatula. Cool in pans for 15 minutes. Remove cakes from pans and cool on wire racks.

Make frosting by whisking egg yolks, milk and vanilla in large saucepan. Add sugar and butter and stir over medium heat until mixture boils. Cook, stirring constantly, for 12 minutes or until mixture is thickened and golden brown. Remove from heat. Stir in coconut and nuts. Cool.

To assemble cake, place one cake on plate dusted with powdered sugar. Spread frosting between cake layers and on top of cake. If drizzling chocolate, melt semi-sweet chocolate and shortening in microwave in 30-second intervals, stirring after each interval, until melted and smooth. Drizzle down sides of cake.