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# German Chocolate Cake

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**1 package (4 ounce) German's sweet chocolate**

**1/2 cup boiling water**

**1 cup butter**

**2 cups sugar**

**4 egg yolks**

**1 teaspoon vanilla**

**2 1/4 cups sifted flour**

**1 teaspoon baking soda**

**1/2 teaspoon salt**

**1 cup buttermilk**

**4 egg whites, stiffly beaten**

**COCONUT PECAN FROSTING**

**3/4 cup evaporated milk**

**1/2 cup brown sugar**

**1/2 cup sugar**

**1/2 cup butter**

**1 teaspoon vanilla**

**3 egg yolks**

**1 1/2 cups coconut**

**1 cup pecans, chopped**

In a saucepan, melt the chocolate in the boiling water and let cool.

In a bowl, cream the butter and sugar. Add the yolks, beating well after each. Blend in the vanilla and chocolate.

In a bowl, sift the flour with with the salt and baking soda. Add to the chocolate mixture alternating with the buttermilk. Beat until smooth. Fold in the beaten egg whites. Pour into three nine-inch layer pans, lined with wax paper.

Bake at 350 degrees for 30 to 35 minutes.

Cool and frost with the Coconut-Pecan Frosting.

To make the frosting: In a saucepan, combine the milk, sugars, butter and vanilla. Bring to a full boil, stirring constantly. Remove from the heat. (The mixture may appear curdled.) Quickly stir a small amount of the hot mixture into the beaten egg yolks. Stir this back into the saucepan with the rest of the hot mixture. Return to a boil, stirring constantly. Remove from the heat. Add the coconut and pecans. Cool, beating occasionally. Ice the cake layers when cool.

## Dessert

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*Per Serving (excluding unknown items): 7595 Calories; 444g Fat (51.6% calories from fat); 96g Protein; 842g Carbohydrate; 26g Dietary Fiber; 2298mg Cholesterol; 5927mg Sodium. Exchanges: 14 Grain(Starch); 4 1/2 Lean Meat; 1 Fruit; 2 1/2 Non-Fat Milk; 85 Fat; 38 Other Carbohydrates.*