



♥ RECIPE

German Chocolate Cake

Author: Life, Love and Sugar *Prep Time:* 35 minutes

Cook Time: 25 minutes *Total Time:* 1 hour

Yield: 14-16 Slices *Category:* Dessert *Method:* Oven

Cuisine: American

Description

This **German Chocolate Cake** is a classic! The moist chocolate cake paired with the coconut pecan filling and the chocolate frosting is just delicious together!

Ingredients

COCONUT PECAN FILLING

- 6 egg yolks
- 12 oz can evaporated milk
- 1 1/2 tsp vanilla extract
- 1 1/2 cups (310g) sugar
- 3/4 cup (168g) salted butter, cubed
- 3 cups (255g) sweetened shredded coconut
- 1 1/4 cups chopped toasted pecans

CHOCOLATE CAKE

- 3/4 cup (168g) unsalted butter, room temperature
- 1 1/2 cups (310g) sugar
- 1/4 cup (58g) sour cream, room temperature
- 1 tsp vanilla extract
- 8 oz (226g) German chocolate, melted
- 4 large eggs, separated
- 2 1/2 cups (325g) all purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 3/4 cup (180ml) buttermilk, room temperature
- 1/4 cup (60ml) water, room temperature

CHOCOLATE FROSTING

- 1 1/2 cups (336g) salted butter, room temperature
- 1 1/4 cups (237g) shortening (or additional butter)
- 9 3/4 cups (1121g) powdered sugar
- 2 tsp vanilla extract
- 1 1/4 cup (123g) natural unsweetened cocoa powder
- 6-7 tbsp (60-75ml) water or milk

Instructions

TO MAKE THE FILLING:

- 1 In a large saucepan, combine the egg yolks, milk and vanilla extract and whisk until well combined.
- 2 Add the sugar and butter and cook on medium heat for 12-15 minutes, or until thickened and almost pudding-like and golden brown, stirring constantly.
- 3 Remove from heat and stir in coconut and pecans.
- 4 Set in the fridge to cool completely.

TO MAKE THE CAKE LAYERS:

- 1 Prepare three 9 inch cake pans with parchment paper circles in the bottom and grease the sides. Preheat oven to 350°F (176°C).
- 2 In a large mixing bowl, cream the butter and sugar until light in color and fluffy, about 3-4 minutes.
- 3 Add the sour cream and vanilla extract and mix until well combined.
- 4 Add the melted chocolate and mix until combined.
- 5 Add the egg yolks one at a time, mixing until combined after each. Batter will seem a bit thick. Set egg whites aside for later.
- 6 Combine dry ingredients in another bowl, then combine buttermilk and water in measuring cup. Add half of the dry ingredients to the batter and mix until well combined. Batter will be thick.
- 7 Slowly add the milk mixture and mix until well combined. Scrape down the sides of the bowl to make sure all is incorporated.
- 8 Add remaining dry ingredients and mix until well combined. Set batter aside.
- 9 In another bowl, whip the egg whites with the whisk attachment on high until stiff peaks form.
- 10 Gently fold about 1/3 of the whipped egg whites into the batter until mostly combined.
- 11 Add remaining egg whites and fold together until well combined.
- 12 Divide the batter between the three pans and bake for 23-25 minutes, or until a toothpick inserted into the middle of the cake comes out with a few moist crumbs.

TO MAKE THE FROSTING:

- 1 In a large mixer bowl, beat the butter and shortening together until smooth.
- 2 Slowly add half of the powdered sugar and mix until smooth.
- 3 Add the vanilla extract, cocoa powder and 3 tablespoons of water or milk and mix until smooth.
- 4 Slowly add the remaining powdered sugar and mix until smooth. Add remaining water or milk, as needed to get the right consistency for your frosting.

TO ASSEMBLE THE CAKE:

- 1 To put the cake together, use a large serrated knife to remove the domes from the top of the cakes so that they're flat. Place the first cake on a serving plate or a cardboard cake round.
- 2 Pipe a dam of chocolate frosting around the edge of the cake, then spread about 1/3 of the filling evenly into the center.
- 3 Add the second layer of cake, another dam of frosting and another 1/3 of the filling.
- 4 Top the cake with the remaining layer and frost the outside of the cake with the chocolate frosting. Refer to my tutorial for frosting a smooth cake, if needed.
- 5 Use the remaining frosting to pipe swirls around the top of the cake. I used Ateco tip 844.
- 6 Fill in the top center of the cake with the remaining filling.
- 7 Store cake in an airtight container in the fridge. Cake is best for 2-3 days.

Nutrition

Serving Size: 1 Slice **Calories:** 1527 **Sugar:** 140 g **Sodium:** 720.8 mg **Fat:** 77.8 g

Carbohydrates: 189.1 g **Protein:** 27.4 g **Cholesterol:** 210.4 mg