



German Chocolate Cake

SERVES 12

German Chocolate Cake has no German ties at all, but originated in the United States when a Texas housewife named Mrs. George Calay made it for a Dallas newspaper article. She used Bakers Chocolate, whose owner was Sam German. Thus, the name "German Chocolate Cake" was born! Layers of chocolate cake are filled with a buttery coconut icing that is so rich and decadent, it doesn't even need to be completely covered. But why not add some chocolate ganache drizzled on top to make it the perfect dessert for the chocolate lover in your life!

INGREDIENTS

CHOCOLATE CAKE:

2 cups sugar
1 cup butter, softened
4 eggs, room temperature
1 teaspoon baking soda
1/2 teaspoon salt
2 1/2 cups flour
4 tablespoons cocoa
1 cup buttermilk
1 teaspoon vanilla
4 tablespoons cold black coffee

COCONUT PECAN FROSTING:

1 cup butter
2 cups sugar
2 cups evaporated milk
2 eggs, 2 egg yolks, beaten
2 tablespoons vanilla
14 ounces sweetened flaked coconut
2 cups pecans, toasted and chopped

CHOCOLATE GANACHE:

1 cup heavy cream
10 ounces semi-sweet chocolate chips

PROCESS:

Cake:

Preheat oven to 350 degrees. Prepare two round 8" cake pans with a round of parchment paper in the



bottom and spray with non-stick cooking spray. Using a mixer, cream butter, and sugar for five minutes, until well combined. Add eggs, one at a time and blend. In a separate bowl, combine the baking soda, salt, flour, and cocoa. In a measuring cup, combine the buttermilk, vanilla, and coffee. With mixer on low speed, add to the butter mixture, alternating the dry ingredients and liquid ingredients until everything is combined. When batter is smooth pour into the two prepared cake pans and bake for about 30-35 minutes, until a toothpick inserted in the center of the cakes comes out clean. Let cool for 20 minutes, then gently remove cakes from pans and set out on a rack to cool completely. If desired, you can cut each cake in half, crosswise to have four layers. Prepare frosting.

Frosting:

In a saucepan, add the butter, sugar, evaporated milk, and eggs. Cook over medium heat, stirring constantly. Do not overheat or the eggs will curdle. When mixture is thickened turn off heat and add vanilla, coconut, and pecans. Cool to room temperature and frost cake between layers. Covering the sides of the cake is optional. Drizzling chocolate ganache on the top is optional too, but why would you not?

Chocolate Ganache:

In a saucepan, heat the cream but do not let it boil. Place chocolate chips in a bowl and pour over the hot cream. Stir until chocolate is completely melted and mixture is smooth. Let cool to room temperature, or until it is thick enough to pour over the cake.