

German Chocolate Cake

Ingredients (Cake)

2 cups all-purpose flour
2 cups sugar
 $\frac{3}{4}$ cup unsweetened cocoa powder
2 teaspoons baking powder
 $1\frac{1}{2}$ teaspoons baking soda
1 teaspoon salt
1 teaspoon espresso powder

1 cup milk
 $\frac{1}{2}$ cup vegetable or canola oil
2 eggs
2 teaspoons vanilla extract
1 cup boiling water

Ingredients (Frosting)

4 egg yolks
1 can evaporated milk (12 ounces)

1 cup granulated sugar (7 ounces)
 $\frac{1}{4}$ cup packed light brown sugar ($1\frac{3}{4}$ ounces)
6 tbsp unsalted butter, cut into 6 pieces
 $\frac{1}{2}$ tsp salt

2 tsp vanilla extract
 $2\frac{1}{2}$ cups unsweetened shredded coconut (7 ounces)
 $1\frac{1}{2}$ cups finely chopped pecans ($6\frac{1}{2}$ ounces), toasted on a baking sheet in 350-degree oven for ~8 minutes

Ingredients (Frosting++) (Lazy+More Version)

4 egg yolks
2 whole eggs
1 can evaporated milk (12 ounces)
 $\frac{3}{4}$ cup milk

 $1\frac{1}{4}$ cup granulated sugar (9 ounces)

1/2 cup packed light brown sugar (3.5 ounces)

9 tbsp unsalted butter, cut into 9 pieces

3/4 tsp salt

3 tsp vanilla extract

3 1/2 cups unsweetened shredded coconut (12 ounces)

2 3/4 cups finely chopped pecans (10 ounces)

Instructions

1. Preheat oven to 350° F. Prepare two 9-inch cake pans by spraying with baking spray or buttering and lightly flouring.

FOR THE CAKE:

2. Add flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder to a large bowl or the bowl of a stand mixer. Whisk through to combine or, using your paddle attachment, stir through flour mixture until combined well.
3. Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined. Reduce speed and carefully add boiling water to the cake batter. Beat on high speed for about 1 minute to add air to the batter.
4. Distribute cake batter evenly between the two prepared cake pans. Bake for 30-35 minutes, until a toothpick or cake tester inserted in the center comes out clean.
5. Remove from the oven and allow to cool for about 10 minutes, remove from the pan and cool completely.

FOR THE FROSTING:

1. Whisk yolks in medium saucepan; gradually whisk in evaporated milk. Add sugars, butter, and salt and cook over medium-high heat, whisking constantly, until mixture is boiling, frothy, and slightly thickened, about 6 minutes.
 2. Transfer mixture to bowl, whisk in vanilla, then stir in coconut.
 3. Cool until just warm, cover with plastic wrap, and refrigerate until cool or cold, at least 2 hours or up to 3 days. (Pecans are stirred in just before cake assembly.)
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