Indulge in the sumptuous layers of our Decadent German Chocolate Cake, a perfect blend of rich chocolate and a delightful Coconut Pecan Frosting. This classic cake is a true celebration of flavors and textures, making it an ideal centerpiece for special occasions or a luxurious treat for those indulgent moments.

Ingredients:

- Semi-Sweet Baking Chocolate (4 ounces)
- Water (½ cup)
- Granulated Sugar (2 cups)
- Unsalted Butter, softened (1 cup)
- Large Eggs (4)
- Vanilla Extract (1 ½ teaspoons)
- 2% Milk (1 cup)
- All-Purpose Flour (2 ¼ cups)
- Baking Soda (1 teaspoon)
- Salt (1 teaspoon)
- **For the Coconut-Pecan Frosting:**
- Unsalted Butter, melted (1 cup)
- Granulated Sugar (1 cup)
- Brown Sugar, packed (1 cup)
- Evaporated Milk (2 cups)
- Egg Yolks (6)
- Vanilla Extract (2 teaspoons)
- Coconut Flakes (2 ½ cups)
- Chopped Pecans (2 cups)

Cake Instructions:

1. Preheat your oven to 350 degrees F to ensure even baking.
2. Gently melt the chocolate with water in a saucepan over medium-low heat, stirring until smooth. This step is crucial for a rich chocolate flavor.
3. In a large mixing bowl, cream the butter and sugar together until light and fluffy. Gradually blend in the melted chocolate mixture.
4. Add eggs, vanilla extract, and milk, mixing well after each addition for a smooth batter.
5. Sift in the flour, baking soda, and salt, mixing just until combined. Sifting prevents

lumps and ensures a finer cake texture.

6. Prepare three 8-inch cake pans by spraying with non-stick spray and lining with parchment paper. This ensures easy removal of the cakes.
7. Divide the batter evenly among the pans and bake for 35-40 minutes. Check for doneness with a toothpick – it should come out clean.
8. Allow the cakes to cool before assembling. This step is essential for easy handling.

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Frosting Instructions:

1. Melt butter in a saucepan and stir in both types of sugar, evaporated milk, and vanilla. This mixture will form the base of your frosting.
2. Slowly whisk in the egg yolks and cook over medium heat, stirring frequently. The mixture should thicken after about 10-12 minutes.
3. Stir in the coconut flakes and pecans. These add a delightful texture and flavor to the frosting.
4. Remove from heat and allow the frosting to cool for about 30 minutes, stirring occasionally. This makes it easier to spread.

Assembling the Cake:

1. Place the first layer of cake on your serving plate. Apply a generous layer of frosting, ensuring an even spread.
2. Add the second cake layer and repeat the frosting process.
3. Finish with the third layer, rounded side up, and apply the remaining frosting on top. Traditionally, the sides are left unfrosted for this cake.
4. Refrigerate the cake for at least 30 minutes before serving. This helps the layers to set and makes slicing easier.

Additional Tips and Techniques:

- **Chocolate Quality:** Use high-quality semi-sweet chocolate for the best flavor.
- **Room Temperature Ingredients:** Ensure all your ingredients, especially butter,

eggs, and milk, are at room temperature for a smoother batter.

- **Frosting Thickness:** If the frosting is too thick, add a little more evaporated milk. If too thin, cook for a longer time.
- **Toasting the Nuts:** For an added depth of flavor, lightly toast the pecans before adding them to the frosting.
- **Cake Storage:** This cake keeps well in the refrigerator for up to 5 days. Make sure it's covered to retain moisture.

Savor the luxurious taste of this Decadent German Chocolate Cake with Coconut Pecan Frosting, a rich and indulgent dessert that promises to be a crowd-pleaser!

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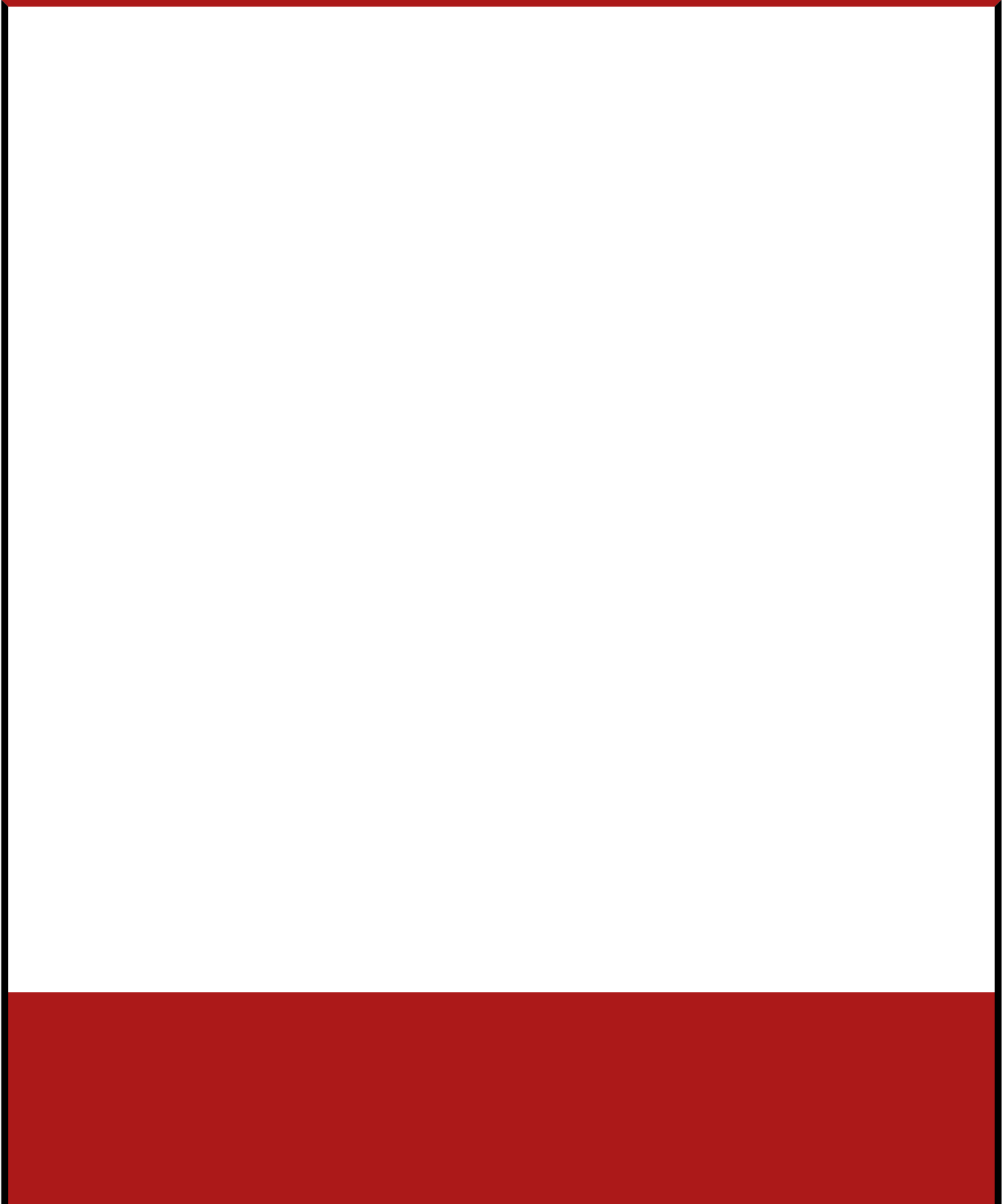
Decadent German Chocolate Cake with Coconut Pecan Frosting: A Luxurious Dessert

Author: Elowen Thorn

PRINT RECIPE

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