



Homemade Traditional German Chocolate Cake

Introduction

German chocolate cake is a classic dessert that has captured the hearts of many with its

rich flavors and delightful texture. This cake is not actually from Germany; rather, it originated in America and is named after Samuel German, who developed a type of dark-baking chocolate for a chocolate company in 1852. This recipe brings together layers of moist chocolate cake, a creamy coconut-pecan frosting, and a luscious chocolate frosting. Perfect for celebrations or a special treat, homemade traditional German chocolate cake is sure to impress.

Detailed Ingredients with measures

For the chocolate cake:

- 2 cups all-purpose flour
- 2 cups granulated sugar
- 3/4 cup unsweetened cocoa powder
- 1 and 1/2 teaspoons baking powder
- 1 and 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 large eggs
- 1 cup whole milk
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water

For the coconut-pecan frosting:

- 1 cup evaporated milk
- 1 cup granulated sugar
- 1/2 cup unsalted butter
- 3 large egg yolks
- 1 teaspoon vanilla extract
- 1 and 1/2 cups sweetened shredded coconut
- 1 cup chopped pecans

For the chocolate frosting:

- 1 cup unsweetened cocoa powder
- 1/2 cup unsalted butter
- 3 cups powdered sugar
- 1/3 cup whole milk
- 1 teaspoon vanilla extract

Prep Time

The preparation time for this delicious cake is approximately 30 minutes. This includes gathering your ingredients and mixing the batter for the cake as well as preparing the frostings.

Cook Time, Total Time, Yield

The cook time for the cake is around 30-35 minutes. After baking, the cake will need to cool before frosting. In total, the entire process will take about 1 hour and 15 minutes, including prep and cook time. This recipe yields a decadent cake that serves 12 people, making it perfect for sharing with friends and family.



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Detailed Directions and Instructions



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