



White German Chocolate Cake

Introduction

Indulge in the sweet and creamy delight of White German Chocolate Cake, a dessert that

combines rich flavors and textures. This cake is perfect for special occasions or simply to satisfy your sweet cravings. Its unique combination of white chocolate, coconut, and pecans creates a heavenly treat that is sure to impress.

Detailed Ingredients with measures

- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1 cup packed light brown sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 cup buttermilk
- 4 ounces white chocolate, melted
- 1 cup shredded coconut
- 1 cup chopped pecans

Prep Time

Prep time for this delicious cake is approximately 20 minutes, allowing you ample time to measure out ingredients and prepare the baking pans.

Cook Time, Total Time, Yield

Cook time is about 30-35 minutes. The total time for preparation and cooking comes to around 60 minutes. This recipe yields a delightful two-layer White German Chocolate Cake, serving approximately 10-12 people. Enjoy every slice of this mouthwatering dessert!



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Detailed Directions and Instructions



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