Bank Kitchen Recipe: German Chocolate Cake

Servings: 10-12 people   Time: 54 minutes

Submitted by Laura

Cake ingredients: one (1) box of Baker's German Sweet Baking Chocolate*, 1/2 cup of water, 2.5 cups of cake flour, 1.5 cups of flaked coconut, two (2) sticks of margarine, 2 cups of granulated sugar, four (4) unbeaten egg yolks, 1/2 teaspoon of vanilla, 1/2 teaspoon of salt, one (1) teaspoon of baking soda, one (1) cup of buttermilk, and four (4) egg whites, stiffly beaten.

Icing ingredients: one (1) can of evaporated milk, 1.5 cups of granulated sugar, 1.5 sticks of melted margarine, four (4) egg yolks, slightly beaten, 1.5 teaspoons of vanilla, one (1) seven-ounce package of flaked coconut, and 1.5 cups of chopped pecans.

Pre-heat an oven to 350 degrees Fahrenheit. Then, cream the margarine and sugar; next, add egg yolks (one at a time, blending after each one). Then, add the chocolate (*melt chocolate submerged in half-cup of water in a microwave for 1-2 minutes, or until melted) and vanilla; blend together. Next, sift in flour, soda, and salt; alternate with the buttermilk beating after each addition. Then, add coconut, and fold in stiffly beaten egg whites. *(continued on back)*

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Finally, pour cake mixture into three-greased and floured 9-inch, round cake pans. Bake at 350 degrees Fahrenheit for 35 to 40 minutes.To make the icing, pour the evaporated milk, sugar, melted margarine, egg yolks, and vanilla into a large sauce pan. Then, cook the ingredients on medium heat for 12 minutes, or until thickened and golden brown; stir constantly. Next, remove the mixture from heat, add coconut and pecans, and mix well. Allow the icing to cool to room temperature. Finally, spread icing between the cake layers, and cover with remaining icing. Enjoy!