

GERMAN CHOCOLATE CAKE

(Makes about 16 servings)

1 package Duncan Hines Deluxe II
Swiss Chocolate Cake Mix

Topping:

2/3 cup sugar

2/3 cup evaporated milk

2 egg yolks

1/3 cup shortening

1/2 teaspoon vanilla

1-1/3 cups (3-1/2 ounce can) flaked coconut

1 cup chopped pecans

Using 8- or 9-inch round layer cake pans, make and cool cake as directed on the label. In a medium saucepan combine sugar, evaporated milk, egg yolks, and shortening. Cook and stir over medium heat until mixture comes to a boil. Remove from heat. Stir in vanilla, coconut, and pecans. Cool 15 minutes. Spread only between layers and on top of cake.