

GERMAN SWEET CHOCOLATE CAKE

1 pkg. (4 oz.) Baker's German's Sweet Chocolate
1/2 cup boiling water
1 cup butter or margarine
2 cups sugar 4 egg yolks
1 teaspoon vanilla
2 1/2 cups sifted Swans Down Cake Flour
1 teaspoon baking soda
1/2 teaspoon salt 1 cup buttermilk
4 egg whites, stiffly beaten

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add yolks, 1 at a time, beating well after each. Blend in vanilla and chocolate. Sift flour with soda and salt; add alternately with buttermilk to chocolate mixture, beating after each addition until smooth. Fold in beaten whites. Pour into three 8- or 9-inch layer pans, lined on bottoms with paper. Bake at 350° for 30 to 40 minutes. Cool. Frost tops only.

COCONUT-PECAN FROSTING
Combine 1 cup evaporated milk, 1 cup sugar, 3 slightly beaten egg yolks, 1/2 cup butter or margarine, 1 teaspoon vanilla. Cook and stir over medium heat until thickened—about 12 minutes. Add 1 1/3 cups Baker's® Angel Flake® Coconut and 1 cup chopped pecans. Cool until thick enough to spread; beat occasionally. Makes 2 1/2 cups.

Use for Coconut →