

German Sweet Chocolate Uncompl*i*Cake

1 package (4 oz.) Baker's® German's®
Sweet Chocolate

2-1/3 cups sifted Swans Down™ Cake Flour

1-1/2 cups sugar

1 teaspoon baking soda

1/2 teaspoon Calumet® Baking Powder

1/2 teaspoon salt

2/3 cup butter or margarine

1 cup buttermilk

1 teaspoon vanilla

2 eggs

Easy Coconut-Pecan Filling and Frosting

Melt chocolate over low heat; cool. Sift flour with sugar, soda, baking powder, and salt. Soften butter. Add flour mixture, 3/4 cup buttermilk, and vanilla. Mix to dampen flour; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add chocolate, eggs, and remaining 1/4 cup buttermilk. Beat 1 minute with mixer. Pour into two 9-inch layer pans, lined on bottoms with paper. Bake at 350° about 35 minutes, or until cake tester inserted into center comes out clean. Cool in pans 15 minutes; remove. Cool on racks. Frost.