

## GERMAN SWEET CHOCOLATE CAKE

1 package (4 ounces) BAKER'S® GERMAN'S® Sweet Chocolate  
1 cup (2 sticks) margarine or butter, softened.  
2 cups sugar  
1/2 cup water  
4 egg yolks  
2 cups flour  
1 teaspoon baking soda  
1/4 teaspoon salt  
1 teaspoon vanilla  
1 cup buttermilk  
4 egg whites

**NOTE Separate Preparation:** Coconut-Pecan Frosting Recipe (Below)

**HEAT** oven to 350°F. Line bottoms of 3 (8-inch) round cake pans with wax paper.

**MICROWAVE** chocolate and water in large microwavable bowl on HIGH 1 1/2 to 2 minutes or until chocolate is almost melted, stirring halfway through heating time. Stir until chocolate is completely melted. \*

**MIX** flour, baking soda and salt; set aside. Beat margarine and sugar in large bowl with electric mixer on medium speed until light and fluffy. Add egg yolks, 1 at a time, beating well after each addition. Stir in chocolate mixture and vanilla. Add flour mixture alternately with buttermilk, beating after each addition until smooth.

**BEAT** egg whites in another large bowl with electric mixer on high speed until stiff peaks form. Gently stir into batter. Pour into prepared pans. Bake 30 minutes or until cake springs back when lightly touched in center. Immediately run spatula between cakes and sides of pans, Cool 15 minutes; remove from pans. Remove wax paper. Cool completely on wire racks

**SPREAD** Coconut-Pecan Frosting between layers and over top of cake. Makes 12 servings.

**\*TOP OF STOVE PREPARATION:** Heat chocolate and water in heavy 1-quart saucepan on very low heat, stirring constantly until chocolate is melted and mixture is smooth. Remove from heat. Continue as above.

## COCONUT-PECAN FROSTING FOR ORIGINAL BAKER'S GERMAN'S SWEET CHOCOLATE CAKE

**Prep:5 min. Total: 17 min.**

4 egg yolks  
1 can (12 oz.) evaporated milk  
1-1/2 tsp vanilla  
1-1/2 cups sugar  
3/4 cup (1-1/2 sticks) butter or margarine  
1 pkg. (7 oz.) BAKER'S ANGEL FLAKE Coconut (about 2-2/3 cups)

1-1/2 cups PLANTERS Chopped Pecans

**Beat** egg yolks, milk and vanilla in large saucepan with wire whisk until well blended. Add sugar and butter. Cook on medium heat 12 min. or until thickened and golden brown, stirring constantly. Remove from heat.

**Add** coconut and nuts; mix well. Cool to-desired spreading consistency.

Use to frost your favorite cake or cupcake recipe.

**Note:** Makes about 4-1/2 cups or 36 servings, 2 Tbsp. each. Makes enough to frost top and sides of 3 (8 or 9-inch) cake layers, tops of 2 (13x9-inch) cakes or 36 cupcakes.