

3rd Place – International Favorites

Valeta Jones

German Chocolate Cake

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| Cake <ul style="list-style-type: none">• 2 oz semisweet chocolate chopped• 2 oz unsweetened chocolate chopped• 6 tbs water• 2 sticks butter, room temperature• 1 ¼ c sugar & another ¼ c sugar• 4 eggs separated• 2 cups flour• 1 tsp baking powder• 1 tsp baking soda• ½ tsp salt (optional)• 1 c buttermilk, room temperature• 1 tsp vanilla extract | |
| Filling <ul style="list-style-type: none">• 1 c heavy cream• 1 c sugar• 3 egg yolks• 3 oz butter, cut into pieces• ½ tsp salt• 1 c toasted pecan pieces• 1 1/3 c toasted coconut | Icing <ul style="list-style-type: none">• 4 oz bittersweet chocolate, chopped• 4 oz semisweet chocolate, chopped• 2 tbs light corn syrup• 1 oz butter• 1 c heavy cream |

Preheat oven to 350 degrees

Toast pecans and coconut

Grease & lightly flour two 8 or 9 in cake pans

CAKE

Melt chocolates with the water in the microwave. Stir until smooth, then set aside.

Beat the butter and 1 ¼ c sugar until light & fluffy (about 5 minutes). Beat in the melted chocolate, then the egg yolks one at a time.

Sift together the flour, baking powder, baking soda, and salt.

Mix in half of the dry ingredients into the creamed butter and sugar, add the buttermilk and vanilla, then the rest of the dry ingredients.

In a separate glass bowl beat the egg whites until they hold a soft but droopy peak. Beat in the ¼ c sugar until stiff.

Fold 1/3 of the egg whites into the cake batter then fold in the remaining egg whites until there are no egg whites visible.

Pour your batter into the two prepared cake pans and bake for 40-45 minutes.

Cool cake completely before assembly.

Filling:

Mix the cream, sugar, and egg yolks in a saucepan. Put 3 oz butter, salt, coconut, & pecans in a large bowl. Heat the cream mixture and cook stirring constantly until it begins to thicken and coats the spoon. Pour the hot mixture immediately into the pecan coconut mixture and stir until the butter is melted. Cool to room temperature.

Icing:

Place the chopped chocolate in a bowl. Add the corn syrup and butter. Heat the cream until it begins to boil. Remove from the heat and pour it over the chocolate. Let stand about 30 seconds then stir until smooth. Cool to room temperature.

Assembly:

Slice your cake layers in half so that you have 4 cakes instead of 2. Place the first layer on your cake plate. Lightly spread the coconut pecan mixture over the top. Place the next layer on top of that one. Repeat with all four layers. Ice the sides of the cake with the chocolate. Take a break between coatings of icing so that you can use it all.