

Willard Family German Chocolate Cake

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs 20 mins

Description

This recipe has been in my family for a very long time My greatgrandma could make this with her eyes closed My father was born on her birthday so she made this cake for him every year Even shipped it to him in Korea when he was stationed there in the army

Ingredients

- - 1 (4 ounce) package sweet baking chocolate (such as Baker's German's Sweet Chocolate®) - broken into pieces - ½ cup boiling water - 1 cup margarine
- softened - 2 cups white sugar - 4 eggs
- separated - 1 teaspoon vanilla extract - 2 ½ cups sifted all purpose flour - 1 teaspoon baking soda - ½ teaspoon salt - 1 cup buttermilk - 1 cup evaporated milk - 1 cup white sugar - 3 egg yolks - ¼ cup margarine - 1 teaspoon vanilla extract - 1 ? cups sweetened flake coconut - 1 cup chopped pecans

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 8-inch cake pans and line bottoms with parchment paper. Place the chunks of chocolate into the boiling water and stir until the chocolate has melted; set aside to cool. In a large bowl
2. beat 1 cup of softened margarine with 2 cups of sugar with an electric mixer until light and fluffy. Stir in 4 egg yolks
3. one at a time
4. beating well after each addition. Beat in 1 teaspoon of vanilla extract and the chocolate-water mixture until thoroughly blended. Sift the flour
5. baking soda
6. and salt into a bowl. Beat the flour mixture into the liquid ingredients
7. alternating with buttermilk
8. in 3 or 4 additions. Beat until batter is smooth
9. about 1 minute. In a metal or glass bowl
10. beat the reserved egg whites until they hold stiff peaks when the beaters are lifted straight up. Gently fold the beaten egg whites into the batter
11. keeping as much volume as possible. Pour the batter into the prepared cake pans. Bake in the preheated oven until the cakes have browned lightly and a toothpick inserted into the center of a cake comes out clean
12. 35 to 40 minutes. Allow the cakes to cool in pans before removing. To make frosting
13. pour the evaporated milk into a large saucepan
14. and mix in 1 cup of sugar
15. 3 egg yolks
16. 1/4 cup of margarine
17. and 1 teaspoon of vanilla extract. Bring to a boil
18. reduce heat to medium
19. and cook until thickened
20. stirring constantly
21. about 12 minutes. Remove from heat
22. and mix in the coconut and pecans
23. beating the frosting until cooled and spreadable. Frost and fill the cake with the coconut frosting. Recipe Tip Instead of three round layers
24. you can make two 9-inch square cakes and bake them for 40 to 45 minutes.