



German Chocolate Cake

A favorite from childhood, this gluten-free version will transport you back! This cake makes a huge impression! Made with [Pamela's All-Purpose Flour Artisan Blend](#).

Yield: 12 servings

Ingredients

FOR THE CAKE

- 4 ounces sweet baking chocolate
- ½ cup water
- 2 cups (280 g) [Pamela's All-Purpose Flour Artisan Blend](#)
- 1 teaspoons baking soda
- ¼ teaspoon salt
- 1 cup (2 sticks) butter, softened
- 2 cups granulated sugar
- 4 egg yolks, large
- 1 teaspoon vanilla
- 1 cup buttermilk
- 4 egg whites, large

FOR THE FROSTING

- 1½ cups (12 ounces) evaporated milk or cream
- 1½ teaspoons vanilla
- 4 egg yolks, large
- ¾ cup (12 tablespoons) butter
- 1½ cups sugar
- 1½ cups chopped pecans
- 7 ounces (approx. 2½ cups) sweetened flaked coconut

Directions

TO MAKE THE CAKE: Preheat oven to 350°. Prepare three 8 or 9-inch round cake pans by lining bottoms with parchment paper, then spraying pans with nonstick cooking spray.

Stir chocolate and ½ cup of water together until melted in the top of a double boiler (or in a bowl set over a pan of boiling water); remove from heat and set aside.

In a medium bowl, mix together All-Purpose Flour Artisan Blend, baking soda and salt; set aside.

In bowl of electric stand mixer with paddle attachment, mix butter and sugar until light and fluffy. Add egg yolks, one at a time, beating after each. Add melted chocolate and vanilla and mix well. Add flour mixture and buttermilk alternately, beating after each addition until smooth.

Whip egg whites in separate bowl until stiff peaks form. Gently fold into batter until combined.

Divide batter evenly between cake pans.

Bake for 30 to 35 minutes or until cake springs back with a gentle touch in center. Cool for 15 minutes before turning out onto racks. Cool completely before frosting.

TO MAKE THE FROSTING: In a medium pan, whisk evaporated milk with vanilla and egg yolks until well blended. Add butter and sugar and cook on medium heat until thick and golden brown, stirring constantly, about 10 to 12 minutes. Stir in the nuts and coconut. Cool completely before frosting cakes.

Spread a third of the frosting over each cake layer and stack the layers.

NOTE: Keep leftover cake, covered, in refrigerator.

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