

# GERMAN CHOCOLATE CAKE

## Ingredients

1. 4 oz. Baker's German sweet chocolate
2. 1/2 c. boiling water
3. 1 c. butter
4. 2 c. sugar
5. 4 eggs, separated
6. 1 tsp. vanilla
7. 2 c. all-purpose flour
8. 1 tsp. baking soda
9. 1/2 tsp. salt
10. 1 c. buttermilk

## Instructions

1. Melt chocolate in water; cool.
2. Cream butter and sugar.
3. Beat in egg yolks.
4. Stir in vanilla and chocolate.
5. Mix flour, soda and salt.
6. Beat in flour mixture, alternately with buttermilk.
7. Beat egg whites until stiff peaks form;
8. Fold into batter.
9. Pour batter into three 9 inch layer pans, lined on bottoms with waxed paper.
10. Bake at 350 degrees for 30 minutes or until cake springs back when lightly pressed in center.
11. Cool 15 minutes; remove and cool on rack.
12. Frost cake with Coconut Pecan Frosting from Frostings Section.