



# Noreen's Kitchen

## German Chocolate Cake

### Ingredients

#### Serves 12 to 16

#### **Cake**

2 cups all purpose flour  
2 tablespoons corn or tapioca starch  
2 teaspoons baking powder  
2 teaspoons baking soda  
1/2 cup butter, softened  
1 1/2 cups sugar  
2 eggs  
1 teaspoon salt  
1 tablespoon vanilla  
4 ounces unsweetened baking chocolate, melted  
1 1/2 cups evaporated milk

#### **Frosting**

2-14-ounce can sweetened condensed milk  
1 stick (1/2 cup) butter  
2 teaspoons vanilla extract  
4 cups chopped pecans  
4 cups shredded coconut

### Step by Step Instructions

#### **To make the cake**

Preheat oven to 325 degrees

To make a 9 inch layer cake prepare 2, 9 inch round cake pans with cooking oil spray and a parchment disk in the bottom of each pan.

Combine flour, baking powder, baking soda, salt and corn or tapioca starch in a bowl and whisk well to combine. Set aside.

Cream butter and sugar together in the bowl of your mixer until light and fluffy.

Add eggs, one at a time mixing well after each addition.

Add melted chocolate evaporated milk and vanilla and blend well to combine.

Add flour mixture, all at once into the bowl and stir slowly to combine.

Pour batter into prepared pans.

Bake for 25 to 30 minutes or until a toothpick inserted in the center comes out clean.

Remove from oven and allow to cool in pan for 5 minutes.

Remove from pans and place on a baking rack to cool completely.

## To make frosting

Combine condensed milk, butter and vanilla in a medium saucepan and stir well to combine.

Place saucepan over medium heat and bring to a boil.

Simmer for 5 minutes to thicken.

Add chopped pecans and coconut and stir well.

Allow mixture to cool completely before using on a cake.

## To construct cake

Slice each cooled cake layer into two layers, so you will have a total of four layers for this cake or torte.

Place one of the cake layers on your serving place cut side up. Top with 1/4 of the frosting and spread evenly to the edges.

Top with another layer of cake and continue to build until you reach the top.

Use the remaining 1/4 of the frosting to cover the top of the cake. This cake is traditionally served as a torte and the sides are not frosted.

Store cake covered on the counter for up to 5 days. If you live in a very warm area you may consider storing in the fridge. If you don't have a cake dome high enough for this cake. Placing a few toothpicks on top of the cake and then laying the plastic wrap on will help you avoid stickage.

# Enjoy!