

A Recipe for German Chocolate Cake www.easy-cake-recipes.com

Ingredients for the Cake:

- 2 1/4 cups all purpose flour
- 1 1/2 cup granulated sugar
- 1/4 teaspoons salt
- 1 cup softened butter
- 1 cup sour cream
- 4 large eggs
- 4 ounces sweet baking chocolate, melted
- 3/4 teaspoon vanilla extract

Ingredients for the Topping:

- 3/4 cup evaporated milk
- 1/2 cup light brown sugar, firmly packed
- 1/2 cup butter
- 1 can (3 1/2 ounces) flaked coconut, or approximately 1 1/3 cups
- 1 cup chopped pecans

Instructions:

Preheat oven to 350° F (180° C). Grease and flour two 8-inch baking pans.

In a large bowl, combine flour, sugar, baking soda, salt, butter, sour cream eggs, chocolate, milk and vanilla. Beat with a mixer at low speed until blended. Increase mixer speed to high and beat 2 minutes more.

Pour the cake batter into the prepared pans and place in the oven.

Bake for 35 minutes. Remove to racks and cool completely.

The Topping:

In a saucepan over medium heat, bring the evaporated milk, brown sugar and butter to a full boil. Remove from heat and stir in coconut and pecans. Set aside to cool to room temperature.

When the cake is cool, place one layer on a serving platter. Spoon half of the coconut mixture onto the layer. Top with the remaining cake layer and top with the remaining coconut mixture.