

# Granny Winters' German Chocolate Cake

## Description

There isn't a better German Chocolate cake. It is best made in three round 8" cake pans.

## Ingredients

- 1 pkg Bakers German Chocolate
- 2 cups sugar
- 1 cup crisco
- 4 eggs, separated
- 1 cup buttermilk
- 1 tsp soda
- 2 1/2 cups Sifted cake flour
- 1 tsp vanilla
- pinch of salt
- 1 cup carnation milk
- 1 cup pecans, chopped
- 1 cup coconut
- 1 stick butter
- 3 egg yolks, slightly beaten
- 1 cup sugar
- 1 tsp vanilla

## Instructions

Set oven for 350.

Cake:

Dissolve chocolate in 1/2 cut boiling water, let cool to lukewarm. Cream Crisco and add sugar gradually. Add slightly beaten egg

yolks. Add 3/4 Cup buttermilk alternately with all flour. Dissolve soda in remaining buttermilk and add to batter. Add salt, vanilla and melted chocolate

## Summary

**Yield:** 3

**Source:** Mrs. Broadhead in Louisiana

**Prep Time:** 1 hour

**Category:** Cakes

**Cuisine:** German

**Tags:** german chocolate, Chocolate, Cake

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mixture to first batter. Fold in stiffly beaten egg whites (4). Pour into 3 layer pans and bake 25-30 min. at 350.

Icing:

Mix carnation milk, butter, slightly beaten egg yolks and sugar in a saucepan and cook until thick. Remove from heat and add pecans, coconut and vanilla.

Ice the cake when it is completely cooled.

## Notes

This is just yummy.