

# 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 cup 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

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.

## Summary

**Yield:** 3

**Source:** Mrs. Broadhead in Louisiana

**Prep Time:** 1 hour

**Category:** Cakes

**Cuisine:** German

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