

## HELEN'S GERMAN CHOCOLATE CAKE (Helen Jones Harwood)

Helen would be the first one to try the new German Sweet Chocolate bar that became available in the stores with the wonderful pecan caramel icing. Helen had always enjoyed baking beautiful cakes. She would practice the recipes with altitude requirements while living in Boise. I can still picture her carrying in this gorgeously decorated cake down home on a beautiful crystal cake plate, setting it on mother's buffet in the dining room. It has become everybody's favorite cake. If you serve it for a Thanksgiving dinner or Christmas dinner, along with Grandpa's homemade ice cream, you'll think you've died and gone to heaven.

### Ingredients

- 1 package [4 ounces] Baker's German's Sweet Chocolate Bar
- 1/2 cup water
- 2 1/3 cups flour (1 1/3 cups Softa Silk with 1 cup regular flour)
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup (2 sticks) margarine or butter, softened  
Helen used 2/3 cups of butter and 1/3 cup Crisco
- 2 cups sugar
- 4 egg yolks
- 4 egg whites
- 1 teaspoon vanilla
- 1 cup buttermilk

### PECAN FROSTING

### Ingredients

- 1 can (12 ounces) evaporated milk
- 1 1/2 cups sugar
- 3/4 cup (1 1/2 sticks) margarine or butter
- 4 egg yolks, slightly beaten (Maurene uses 5)
- 1 1/2 teaspoons vanilla
- 1 package [7 ounces] Baker's Angel Flake Coconut about 2 2/3 cups
- 2 cups chopped pecans

Heat oven to 350°. Line bottoms of 3 (8-inch) cake pans with waxed paper. You can use 9" cake tins, too, but the eight-inch tins make a higher, more spectacular cake.

### Utensils

- 3 8" cake tins, round lined with Crisco and waxed paper or parchment paper
- large heavy saucepan for icing
- Wire racks
- Long handled whisk for icing
- Mixmaster



Barbara and Leesa

Microwave chocolate and water in large microwavable bowl on high 1 1/2 to 2 minutes or until chocolate is almost melted, stirring halfway through heating time. Stir until chocolate is completely melted. If heating on top of stove, bring water to a boil and stir in chocolate, stirring until melted. Remove from heat and continue as above.

Mix flour, baking soda and salt; set aside. Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy. Add egg yolks, one at a time, beating well after each addition. Stir in chocolate mixture and vanilla. Add flour mixture alternately with buttermilk, beating after each addition until smooth. Beat egg whites in another large bowl with electric mixer on high speed until stiff peaks form. Gently fold into the batter. Pour into prepared pans, trying to get them as even as possible. You have to learn how to adjust cake batter for your altitude and your oven. If cake sinks too much in center, change 1 cup butter to 2/3 cup butter and 1/3 cup crisco. If you want a finer texture, use 1 cup regular flour and 1 1/4 to 1 1/3 cups cake flour. Adjust oven rack to lower level. Space 3 pans at least 1 inch from each other and from the sides of the oven. Bake 25 to 30 minutes or until cake springs back when lightly touched in center. Immediately run spatula between cakes and sides of pans. Cool 15 minutes. Remove from pans. Remove wax paper. Cool completely on wire racks. Spread with following coconut-pecan frosting - then with chocolate frosting on sides. Decorate around top and bottom with icing.

#### COCONUT PECAN FROSTING

Helen told me to always wait until the cake and icings were perfectly cold before trying to put the cake together.

Mix the 1 can evaporated milk, 1 1/2 cups granulated sugar, 3/4 cup butter in a large, heavy saucepan. I use a very long handled whisk because it does bubble up. Add the 4 (I use 5) beaten yolks and 1 1/2 teaspoons vanilla. Cook and stir on medium heat about 12 minutes or until thickened and golden brown. Remove from heat. Cool. Add the 7 ounces of coconut and 1 1/2 cups chopped pecans. (Taste pecans. I ruined a dessert once because my pecans did not taste fresh). When cake has completely cooled, place about 10 narrow, short strips of waxed paper around cake plate. Then add first layer, frost with pecan frosting, and keep adding layers and frost. Then, frost the outside with chocolate frosting. Leave enough frosting to put in cake decorating tube and pipe a nice rim around the bottom and outside of top layer. Add a dollop to center of cake. You do all that and it will be top winner at any auction. I have served German Chocolate cake in a dripper pan or in cupcakes, but they do not tempt as much as the 3-layer one. Remove strips of wax paper from plate before presentation.

## HELEN'S CHOCOLATE ICING

If you are going to use icing decorations, 1 1/2 times this recipe.

3-4 cups powdered sugar

A dash of salt

1/2 cup Hershey's cocoa

3 tablespoons butter

Enough hot water or warm milk to a spreading consistency

1 teaspoon vanilla

Beat in Mixmaster until soft and spreadable.

