

German's Sweet Chocolate Cake

1 bar (4 oz.) Baker's German's Sweet

Chocolate

$\frac{1}{2}$ c. boiling water

1 c. butter or margarine

2 c. sugar

4 egg yolks, unbeaten

1 teaspoon vanilla

$2\frac{1}{2}$ c. sifted flour

$\frac{1}{2}$ tsp. salt

1 tsp. baking soda

1 c. buttermilk

4 egg whites, stiffly beaten

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks, one at a time, and beat well after each. Add melted chocolate and vanilla.

Mix well.

Sift together flour, salt and soda. Add alternately with buttermilk to chocolate mixture; beat well. Beat until smooth. Fold in whites.

(over)

Pour into 3 deep 8- or 9-inch layer pans, lined on bottom with paper. Bake in moderate oven (350*F.) 30 to 40 min. Cool. Frost tops only.

Coconut-Pecan Frosting

1 c. evaporated milk,	1 teas. vanilla
1 c. sugar	1 1/3 c. Baker' Angel Flake
3 egg yolks	Coconut
1/2 c. butter or margarine,	1 c. chopped pecans.

Combine milk, sugar egg yolks, butter, vanilla. Cook and stir over medium heat until thickened, about 12 min. Add coconut and pecans. Beat until thick enough to spread.

Makes 2 1/2 c.

From: German's Sweet Chocolate
pkg.