

Homemade German Chocolate Cake: A Timeless Classic

Here's what you'll need to create this magnificent Homemade German Chocolate Cake:



TIME
5-10 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

to create this magnificent Homemade German Chocolate Cake:

DIRECTIONS

1. instructions, it's a truly rewarding baking project that's well worth the effort. It's a classic for a reason, and making it from scratch elevates it to an unforgettable experience.
2. List of : Ingredients
3. Here's what you'll need to create this magnificent Homemade German Chocolate Cake:
4. For the : German Chocolate Cake:
5. 1/2 cup boiling water
6. 4 ounces sweet baking German chocolate, chopped (such as Baker's German's Sweet Chocolate)
7. 2 cups granulated sugar
8. 1 cup (2 sticks) unsalted butter, softened
9. 4 large egg yolks, separated from whites
10. 1 teaspoon vanilla extract
11. 2 1/2 cups cake flour (or all-purpose flour, see notes)
12. 1 teaspoon baking soda
13. 1 teaspoon salt
14. 1 cup buttermilk (room temperature)
15. 4 large egg whites, stiffly beaten
16. For the : Coconut Pecan Frosting:
17. 1 cup granulated sugar
18. 1/2 cup (1 stick) unsalted butter
19. 1 cup evaporated milk
20. 3 large egg yolks, lightly beaten
21. 1 1/3 cups flaked coconut (sweetened or unsweetened, your preference)

22. 1 cup chopped pecans, lightly toasted
23. Swaps and : Notes
24. German : Sweet Chocolate:
25. This specific type of chocolate is crucial for the authentic flavor profile of German chocolate cake. Do not substitute with unsweetened or semi-sweet chocolate unless you adjust the sugar content significantly.

SWAPS & NOTES

Do not substitute with unsweetened or semi-sweet chocolate unless you adjust the sugar content significantly.

Cake Flour: Cake flour is recommended for a tender, fine crumb.

If you don't have cake flour, you can substitute it with all-purpose flour.

For every 1 cup of cake flour, use 1 cup of all-purpose flour minus 2 tablespoons, then add 2 tablespoons of cornstarch to that all-purpose flour and whisk well before measuring for the recipe.

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure butter, eggs, and buttermilk are at room temperature.

This helps create a smooth batter and a tender crumb.

No Yolk in Whites: Even a tiny bit of egg yolk can prevent egg whites from whipping to stiff peaks.

Use a very clean, dry bowl and whisk.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-german-chocolate-cake-a-timeless-classic/>