

Prep Time: 45 minutes

Cook Time: 35-40 minutes

Cooling & Assembly Time: 2 hours

Total Time: Approx. 3 hours 30 minutes

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Why You'll Love This Recipe

- **The Texture:** The cake is incredibly moist and tender, thanks to the buttermilk and the unique method of adding hot coffee to the batter.
- **The Frosting:** This is the star of the show. A sweet, custardy, and buttery topping loaded with toasted pecans and shredded coconut. It's cooked on the stovetop to a perfect, spreadable consistency.

- The Flavor: A perfect balance of deep chocolate flavor from the cake, contrasted by the caramel-like sweetness and nutty crunch of the topping.
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Ingredients

For the Chocolate Cake:

- 1 (4-ounce) package German's Sweet Chocolate, chopped
- 1/2 cup boiling water
- 1 cup (2 sticks) unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs, separated
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda

- 1/2 teaspoon salt
- 1 cup buttermilk, at room temperature

For the Coconut-Pecan Frosting:

- 1 cup granulated sugar
- 1 cup evaporated milk
- 3 large egg yolks, lightly beaten
- 1/2 cup (1 stick) unsalted butter, cut into pieces
- 1 teaspoon vanilla extract
- 1 1/2 cups sweetened shredded coconut
- 1 cup chopped pecans, toasted

For the Chocolate Drizzle (Optional but Recommended):

- 4 ounces semi-sweet chocolate, chopped

- 1 teaspoon coconut oil or vegetable shortening
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Instructions

Part 1: Prepare the Cake

1. Prep: Preheat your oven to 350°F (175°C). Grease and flour three 9-inch round cake pans. Line the bottoms with parchment paper for easy removal.
2. Melt Chocolate: Place the chopped German's Sweet Chocolate in a small bowl and pour the boiling water over it. Let it sit for 1-2 minutes, then stir until completely smooth. Set aside to cool slightly.
3. Cream Butter & Sugar: In the bowl of a stand mixer fitted with the paddle attachment, beat the softened butter and granulated sugar on medium-high speed until light and fluffy, about 3-4 minutes. Intensity: Medium-High.
4. Add Egg Yolks: Beat in the egg yolks one at a time, mixing well after each addition. Scrape down the sides of the bowl. Stir in the vanilla and the melted, cooled chocolate mixture.
5. Combine Dry Ingredients: In a separate medium bowl, whisk together the flour, baking soda, and salt.
6. Alternate Wet & Dry: Add the dry ingredients to the creamed mixture in three additions,

alternating with the buttermilk, beginning and ending with the dry ingredients. Mix on low speed just until combined after each addition. Intensity: Low. Do not overmix.

7. Whip Egg Whites: In a clean, grease-free bowl, beat the egg whites on high speed until stiff peaks form. Intensity: High.
8. Fold Egg Whites: Gently fold the beaten egg whites into the cake batter in three additions using a spatula. Fold until just a few white streaks remain. This is the key to a light, airy cake.
9. Bake: Divide the batter evenly among the prepared pans. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Intensity: N/A (Oven).
10. Cool: Let the cakes cool in their pans for 10 minutes before inverting them onto a wire rack to cool completely.

Part 2: Make the Frosting

1. Combine Base Ingredients: In a medium saucepan, whisk together the sugar, evaporated milk, egg yolks, and butter.
2. Cook: Cook over medium heat, stirring constantly with a wooden spoon or heat-proof spatula. Intensity: Medium. Stir constantly to prevent the eggs from scrambling.
3. Thicken: Continue to cook and stir for about 10-12 minutes, or until the mixture thickens significantly and coats the back of the spoon.

4. Finish: Remove from heat and stir in the vanilla, shredded coconut, and toasted pecans. Let the frosting cool completely. It will thicken further as it cools.

Part 3: Assemble the Cake

1. Level Cakes: If your cake layers have domed, use a serrated knife to carefully level the tops.
 2. Stack and Frost: Place the first cake layer on a serving plate. Spread a generous amount of the cooled coconut-pecan frosting over the top. Place the second layer on top and repeat. Add the final layer.
 3. Top It Off: Spread the remaining frosting generously over the top of the cake. You can leave the sides of the cake “naked” to showcase the beautiful cake layers.
 4. Chocolate Drizzle: For the optional drizzle, melt the semi-sweet chocolate and coconut oil together in a microwave-safe bowl in 20-second intervals, stirring until smooth. Drizzle over the top of the cake.
 5. Chill: Refrigerate the cake for at least 30 minutes before serving to allow the layers to set.
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Tips for Success

- **Room Temperature Ingredients:** Ensure your butter, eggs, and buttermilk are at room temperature for a smoother batter and better emulsion.
 - **Don't Overmix:** Once you add the flour, mix just until it's incorporated. Overmixing develops gluten, which can make the cake tough.
 - **Toast Your Pecans:** Toasting the pecans enhances their flavor and gives them a wonderful crunch. Spread them on a baking sheet and toast in a 350°F oven for 5-7 minutes, until fragrant.
 - **Frosting Consistency:** The frosting will seem thin at first but will thicken as it cools. Don't be tempted to add more sugar; it will set up perfectly.
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Nutrition Information

Disclaimer: Nutritional information is an estimate and is provided for informational purposes only. It is calculated using a third-party database and may vary based on the specific ingredients and brands used.

Serving Size: 1 slice (based on a 12-slice yield)

Calories: ~780 kcal

Total Fat: 46g

Saturated Fat: 22g

Cholesterol: 145mg

Sodium: 280mg

Total Carbohydrates: 85g

Dietary Fiber: 4g

Total Sugars: 65g

Protein: 9g