

# German Chocolate Cake Best Recipe

**German Chocolate Cake Best Recipe** - GERMAN CHOCOLATE FROSTING. 1 cup evaporated milk. 1 cup white granulated sugar. 3 egg yolk beaten with 1 teaspoon water. 1/2 cup butter or margarine. 1 teaspoon vanilla extract. 1 cup chopped pecans. 1 cup flaked coconut. 1 tablespoon of cornstarch. Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 - 9 inch round pans. Sift together the flour, baking soda and salt. Set aside. In a small saucepan, heat water and 4 ounces chocolate until melted. Remove from heat and allow to cool. In a large bowl, cream 1 cup butter and 2 cups sugar until light and fluffy. For the Chocolate Cake: 2 cups granulated sugar. 1-3/4 cups all-purpose flour. 3/4 cup unsweetened cocoa powder. 1 1/2 teaspoons baking powder. 1 1/2 teaspoons baking soda. 1 teaspoon salt. 2 large eggs. 1 cup buttermilk. 1/2 cup oil (vegetable or canola oil). 2 teaspoons vanilla extract. ...Best Ever German Chocolate Cake – You're Going to Love This Recipe! My husband loves this German chocolate cake, it's his very favorite. I love to make this at least a few times a year as a special treat, served warm with chocolate brownie ice cream.