



German Chocolate Cake

Servings: 10

Preparation Time: 30 minutes

Start to Finish Time: 3 hours 15 minutes

Actress Ali Larter's super-indulgent dessert features layers of light chocolate cake and a sweet coconut-pecan frosting.

Cake

1 1/2 sticks butter, unsalted, at room temperature, plus more for the pans

7 ounces semisweet chocolate, finely chopped

2 cups all-purpose flour

2 tablespoons unsweetened cocoa powder

1 teaspoon baking soda

3/4 teaspoon salt

1 3/4 cups sugar

3 large eggs, at room temperature

1 large egg yolk, at room temperature

2 teaspoons vanilla extract

1 cup buttermilk

Frosting

14 ounces pecans, chopped (12 ozs filling, 2 ozs topping)

2 sticks unsalted butter, at room temperature (plus 2 tablespoons)

2 14-oz can condensed milk, sweetened

3/4 cup packed light brown sugar

5 large egg yolks

10 ounces coconut flakes, sweetened (3 cups)

1 1/2 teaspoon vanilla extract

1/4 teaspoon salt

This cake is decadent, to say the least. The buttery filling and icing was indulgently sweet with a strong pecan taste and a pleasing hint of coconut. The cake was tasty as a stand-alone, airy, chocolate cake. But the filling brings your sweet pallette to new heights.

MAKE AHEAD: *The cake can be stored in an airtight container overnight, then refrigerated for 2 days. Serve at room temperature.*



PREP PANS (part of prep time):

Preheat the oven to 350°F.

Butter two 9-inch baking pans and line the bottoms with parchment paper.

TOAST PECANS (10 minutes):

Toast the pecans on a rimmed baking sheet in the oven until golden, 8 to 10 minutes. Let cool.

MELT CHOCOLATE (while pecans toast):

Set a heat-proof bowl over (but not in) a saucepan of simmering water. Add the chopped chocolate and melt, stirring occasionally (optionally, melt the chocolate in a microwave).

Let cool slightly.

MAKE CAKE BATTER (15 minutes):

In a medium bowl, whisk the flour with the cocoa powder, baking soda and salt.

In a large bowl, beat the 1-1/2 sticks of butter with the sugar until light and fluffy, 3 minutes.

Beat in the eggs and egg yolk, one at a time, then beat in the vanilla.

At low speed, beat in the buttermilk and the flour mixture in 3 alternating batches, ending with the flour mixture.

Fold in the melted chocolate until incorporated.

Scrape the batter into the prepared pans.

BAKE (30 minutes + 1 hour + 30 minutes to cool):

Bake for about 30 minutes, until a cake tester inserted in the center of the cakes comes out clean.

Transfer the cakes to a rack and let cool completely.

Turn the cakes out of the pans and peel off the parchment paper.

MAKE THE FROSTING (while cake bakes):

In a large saucepan, combine the butter, condensed milk and brown sugar and cook over moderately low heat, whisking frequently, until smooth.

Add the egg yolks and cook over moderately low heat, whisking frequently, until thickened, 8 to 10 minutes.

Transfer the frosting to a large bowl and stir in 3 cups of the pecans and the coconut, vanilla and salt; let cool.

ASSEMBLE CAKE (20 minutes):

Trim any "dome" off of one of the cakes so the top is flat.

Using a spoon or offset spatula, spread half of the frosting evenly over the trimmed cake.

Top with the second cake layer and spread the remaining frosting on top.

Garnish with the remaining pecans.