

# German Chocolate Cake

Serves 12

*Cake:*

*1 package Duncan Hines Moist  
Deluxe Swiss Chocolate Cake Mix*

*3 eggs*

*1 1/4 cup water*

*1/2 cup vegetable oil*

Preheat oven to 350°. Grease and flour 3 8"-round pans. Prepare and bake cake mix following package directions for basic recipe. Cool completely.

*Chocolate Frosting:*

*1/2 cup butter*

*1/8 teaspoon salt*

*1 pound unsifted powdered sugar*

*1 teaspoon vanilla*

*3 squares semi-sweetened chocolate,  
melted*

*1/4 cup milk*

Cream butter until it is soft. Beat in salt & sugar alternately with milk. Then add vanilla & melted chocolate; blend beating after each addition until smooth.

*German Chocolate Frosting:*

*2/3 cup granulated sugar*

*2/3 cup evaporated milk*

*2 egg yolks*

*1/3 cup butter*

*1 can (3.5 ounces) flaked coconut (1  
& 1/3 cups)*

*1 cup chopped pecans*

*1/2 teaspoon vanilla extract*

Combine sugar, evaporated milk, egg yolks & butter in medium saucepan. Cook and stir on medium heat until mixture comes to a boil. Remove from heat. Add coconut, pecans & vanilla extract. Stir until thick

*Assembly:*

Spread a layer of Chocolate Frosting on each of the three layers and then top each layer with the German Chocolate Frosting. Assemble layers leaving sides plain or frosting them with remaining Chocolate Frosting (not German Chocolate Frosting).