# German Chocolate Cake

## Ingredients

- 1 pack German sweet chocolate
- 1/2 cup boiling water
- 1 cup shortening
- 2 cups sugar
- 4  egg yolks, unbeaten
- 1 tsp vanilla
- 2 1/2 cups Sifted cake flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup buttermilk
- 4  Egg Whites, Stiffly Beaten

## Summary

**Yield:** 0
**Prep Time:** 20 minutes
**Category:** Cakes
**Cuisine:** American
**Tags:** German, Chocolate, Cake

## Instructions

Melt chocolate in 1/2 cup of boiling water. Cool. Cream butter and sugar until light and fluffy. Add egg yolks, one at a time, beating after each. Add vanilla and chocolate; mix until blended. Sift flour with soda and salt. Add sifted dry ingredients alternately with buttermilk to chocolate mixture, beating after each addition until batter is smooth. Fold in stiffly beaten egg whites. Pour batter into three 8 or 9 inch layer pans, lined on bottoms with paper.

Bake in oven on 350° for 30 to 40 minutes. Cool. Frost top and between the layers with Coconut - Pecan Frosting.