## German Chocolate Cake

The German cake was the rage in the late fifties.  I included the Chocolate Butter Frosting as an option.  Most German Chocolate Cakes do not have the chocolate frosting on the sides.

1  4-ounce package sweet baking chocolate
1/2 cup water
1-1/2 cups all-purpose flour
3/4 tsp. baking soda
1/4 tsp. salt
1 cup sugar
3/4 cup shortening
3 eggs
1 tsp. vanilla
3/4 cup buttermilk or sour milk*
   COCONUT-PECAN FROSTING
1 egg
2/3 cup evaporated milk
2/3 cup sugar
1/4 cup butter
1-1/3 cups coconut
1/2 cup chopped pecans

In a small heavy saucepan heat chocolate and water over low heat till chocolate is melted, stirring to blend.  Cool.  Preheat oven to 350 degrees.  Grease and flour two 8-inch or 9-inch round baking pans. In a small mixing bowl stir together flour, baking soda, and salt; set aside. In a large mixing bowl beat sugar and shortening on medium speed until fluffy.  Add eggs and vanilla; beat on low until combined.  Beat for 1 minute on medium speed.  Beat in chocolate mixture.  Add flour mixture alternately with buttermilk or sour milk, beating on low speed after each addition just till combined.  Bake at 350 degrees 30 to 40 minutes or until cake tests done. Cool in pans for 10 minutes; remove to wire racks to cool completely.
COCONUT-PECAN FROSTING:  In medium saucepan slightly beat egg.  Stir in milk, sugar and butter.  Cook and stir over medium heat for 12 minutes or till thickened and bubbly.  Do not under-cook.  Remove from heat.  Stir in coconut and pecans, cool.      Yield: 12 servings
CHOCOLATE BUTTER FROSTING:  In mixing bowl beat 1/3 cup butter on medium speed till fluffy.  Slowly add 2 cups sifted, confectionery sugar and 1/2 cup cocoa.  Beat in 1/4 cup milk and 1-1/2 teaspoons vanilla.  Beat in 2 more cups of sifted, confectionery sugar.  Beat in more milk, if needed, to make frosting spread able.
*Note:  To make sour milk, place 1 Tablespoon lemon juice or vinegar in a glass measuring cup.  Add enough milk to make 1 cup total liquid; stir.  Let stand for 5 minutes before using.