GERMAN SWEET CHOCOLATE CAKE

- 1 bar (4 oz) Bakers sweet chocolate
- 1/2 cup boiling water
- 1 cup butter or margarine
- 2 cups sugar
- 4 egg yolks, unbeaten
- 1 tsp vanilla
- 2 1/2 cups sifted swans down cake flour
- 1/2 tsp salt
- 1 tsp baking soda
- 1 cup buttermilk
- 4 egg whites, stiffly beaten

1. Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy.
2. Add egg yolks, one at a time, and beat well after each.
3. Add melted chocolate and vanilla. Mix well.
4. Sift together flour, salt and soda.
5. Add alternately with buttermilk to chocolate mixture; beat well. Beat until smooth.
6. Fold in whites. Pour into 3 x 8 or 3 x 9 inch pan, lined on bottoms with paper.
7. Bake in moderate oven (350 degrees) 30 to 40 minutes. Cool. Frost tops only.

Coconut Pecan Frosting

Combine 1 cup evaporated milk, 1 cup sugar, 3 egg yolks, 1/2 cup butter, 1 tsp vanilla. Cook and stir over medium heat until thickened, about 12 min. Add 2 1/3 cup bakers angel flake coconut and 1 cup chopped pecans. Beat until thick enough to spread.   Makes 2 1/2 cups.