



THE J.M. SMUCKER Co

German Chocolate Cake

Prep Time Cook Time Serves Difficulty

20 mins 35 mins 18 N/A

Ingredients

- **Batter:**

- 1 pkg (270 g) CHIPITS Milk Chocolate Chips, divided
- 1/2 cup (125 mL) water
- 1 cup (250 mL) butter, softened
- 1 1/2 cups (375 mL) sugar
- 4 eggs
- 1 tsp (5 mL) vanilla extract
- 2 1/2 cups (625 mL) **Robin Hood®** Best for Cake & Pastry Flour
- 1/4 cup (50 mL) cocoa powder
- 1 1/2 tsp (7 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) sour cream

- **Filling:**

- 1 can (354 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 2% Evaporated Partly Skimmed Milk

- 1 1/2 cups (375 mL) sugar
- 3/4 cup (175 mL) butter
- 4 egg yolks, lightly beaten
- 1/4 tsp (1 mL) salt
- 2 cups (500 mL) chopped, toasted walnuts or pecans
- 1 tsp (5 mL) vanilla extract

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease three 8" (20 cm) round cake pans.

Step 2:

Batter: Place 1 cup (250 mL) milk chocolate chips and water in a medium saucepan. On medium heat, melt chocolate, stirring frequently. Cool mixture.

Step 3:

Beat butter and sugar until light and well combined. Add eggs, one at a time, beating well after each addition. Add vanilla and melted chocolate mixture.

Step 4:

Sift flour, cocoa powder, baking soda and salt in a large bowl.

Step 5:

Add the flour mixture and sour cream in three additions, beginning and ending with the flour mixture. Beat just until combined. Stir in remaining milk chocolate chips.

Step 6:

Divide batter evenly in prepared baking pans. Bake for 30-35 minutes or until a toothpick inserted in centre of cakes comes out clean. Let cakes cool in pans on wire cooling rack for 15 minutes. Remove from pans and cool completely.

Step 7:

Filling: Combine milk, sugar, butter, egg yolks, and salt in a medium saucepan. Cook, stirring constantly, over medium heat. Cook until mixture is boiling and has thickened, about 15-18 minutes. Remove from heat. Stir in chopped, toasted walnuts and vanilla. Allow mixture to cool until spreadable (about 30-60 minutes).

Step 8:

Assembly: If cakes are domed, slice off tops to make them even. Place one layer on serving plate. Spread filling between layers and on top of cake.

To toast walnuts, preheat oven to 350°F (180°C). Place on a baking sheet and bake for about 8-10 minutes.

You can freeze the egg whites to make meringues, angel food cake or egg white omelets. Simply defrost in the refrigerator.

Images