

german chocolate cake recipe martha stewart

german chocolate cake recipe martha stewart is a delightful dessert that has captivated the taste buds of many. This rich chocolate cake, layered with a creamy coconut and pecan frosting, is not only a favorite for special occasions but also a beloved classic in many households. In this article, we will explore Martha Stewart's take on the German chocolate cake recipe, including an in-depth look at the ingredients, step-by-step preparation instructions, and tips for achieving the perfect bake. Additionally, we will provide insights into the history of this iconic cake and variations that can enhance your baking experience. By the end, you will be equipped to create a stunning German chocolate cake that is sure to impress your family and friends.

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Understanding German Chocolate Cake

German chocolate cake is often misunderstood due to its name. It does not originate from Germany; rather, it is named after an American named Samuel German, who developed a dark-baking chocolate for Baker's Chocolate Company in 1852. The cake itself is known for its unique combination of chocolate cake layers and a rich frosting made with coconut and pecans. This decadent dessert has become synonymous with celebrations and is especially popular in the southern United States.

Traditionally, German chocolate cake consists of three layers of chocolate cake, making it a rich and indulgent dessert. The frosting, which is the star of the show, is made from a mixture of egg yolks, evaporated milk, sugar, butter, shredded coconut, and chopped pecans. The result is a sweet and nutty topping that perfectly complements the deep chocolate flavor of the cake layers.

Ingredients for Martha Stewart's German Chocolate Cake

To make Martha Stewart's German chocolate cake, you will need the following ingredients. This list incorporates high-quality ingredients to ensure the best flavor and texture.

- For the cake:
 - 2 cups all-purpose flour
 - 2 cups granulated sugar
 - 3/4 cup unsweetened cocoa powder
 - 1 1/2 teaspoons baking soda
 - 1 1/2 teaspoons baking powder
 - 1 teaspoon salt
 - 2 large eggs
 - 1 cup buttermilk
 - 1 cup vegetable oil
 - 2 teaspoons vanilla extract
 - 1 cup boiling water

- For the frosting:
 - 1 cup granulated sugar
 - 1/2 cup evaporated milk
 - 1/2 cup unsalted butter
 - 3 large egg yolks
 - 1 teaspoon vanilla extract
 - 1 1/2 cups sweetened shredded coconut

- 1 cup chopped pecans

Each ingredient plays a crucial role in achieving the desired texture and flavor. The buttermilk and eggs provide moisture and richness, while the cocoa powder adds depth to the chocolate flavor.

Step-by-Step Instructions

Now that you have gathered all the ingredients, it's time to prepare Martha Stewart's German chocolate cake. Follow these detailed steps to create the cake:

1. **Preheat the oven:** Begin by preheating your oven to 350°F (175°C). Grease and flour three 9-inch round cake pans, ensuring they are well-prepared to prevent sticking.
2. **Mix dry ingredients:** In a large mixing bowl, combine the flour, sugar, cocoa powder, baking soda, baking powder, and salt. Mix these dry ingredients thoroughly.
3. **Add wet ingredients:** Add the eggs, buttermilk, vegetable oil, and vanilla extract to the dry ingredients. Beat on medium speed until well blended.
4. **Add boiling water:** Carefully stir in the boiling water until the batter is smooth and well-combined. The batter will be thin, which is normal.
5. **Pour batter into pans:** Divide the batter evenly among the prepared cake pans.
6. **Bake:** Bake in the preheated oven for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
7. **Cool:** Allow the cakes to cool in the pans for 10 minutes, then remove them from the pans and transfer to wire racks to cool completely.
8. **Prepare the frosting:** In a saucepan, combine sugar, evaporated milk, butter, and egg yolks. Cook over medium heat, stirring constantly until the mixture thickens (about 12 minutes). Remove from heat and stir in vanilla, coconut, and pecans.
9. **Assemble the cake:** Once the cakes are completely cool, place one layer on a serving plate. Spread a portion of the frosting over the top, then add the second layer and repeat. Top with the final layer and spread frosting over the top and sides.

Following these steps ensures that your German chocolate cake is moist, flavorful, and beautifully presented. The combination of the rich chocolate layers and the creamy

frosting will create a dessert that delights everyone.

Tips for Baking the Perfect Cake

Baking can be a precise science, especially with cakes. Here are some valuable tips to help you achieve the best results when making Martha Stewart's German chocolate cake:

- **Use room temperature ingredients:** Ensure your eggs and buttermilk are at room temperature to help them incorporate better into the batter.
- **Measure accurately:** Use proper measuring techniques for dry and wet ingredients to avoid discrepancies in the batter consistency.
- **Don't overmix:** Mix the batter just until the ingredients are combined to prevent a dense cake.
- **Check for doneness:** Ovens can vary, so start checking your cake a few minutes before the suggested baking time.
- **Cool completely:** Allow the cakes to cool completely before frosting to prevent melting the icing.

These tips will help ensure your cake turns out perfectly every time, making the baking experience enjoyable and successful.

Variations and Enhancements

While Martha Stewart's German chocolate cake is a classic, there are many ways to put your spin on this delicious dessert. Here are some variations and enhancements to consider:

- **Chocolate ganache:** For an extra layer of indulgence, drizzle chocolate ganache over the top of the frosted cake.
- **Flavored frosting:** Experiment with flavored frostings, such as almond or coffee, to complement the chocolate.
- **Fruit layers:** Add layers of fresh raspberries or strawberries between the cake layers for a fruity contrast.
- **Gluten-free option:** Substitute the all-purpose flour with a gluten-free flour blend

for a gluten-free version of the cake.

These variations can add new dimensions to the classic German chocolate cake, making it a versatile dessert for any occasion.

Conclusion

Creating a German chocolate cake using Martha Stewart's recipe is a rewarding experience that results in a delicious dessert perfect for any celebration. With its rich chocolate layers and luscious coconut-pecan frosting, this cake is sure to impress both family and friends. By following the detailed instructions and tips provided, you can ensure a successful baking experience. Don't hesitate to experiment with variations to personalize your cake. Enjoy the process of baking, and savor the delightful flavors of this iconic dessert.

Q: What makes German chocolate cake different from regular chocolate cake?

A: German chocolate cake is distinct due to its layers of chocolate cake paired with a frosting made from coconut and pecans, creating a unique flavor profile that sets it apart from standard chocolate cakes.

Q: Can I make German chocolate cake ahead of time?

A: Yes, you can bake the cake layers in advance and store them in the refrigerator or freezer. Frosting can also be prepared ahead of time and stored in the fridge. Just ensure both are at room temperature before assembling.

Q: Is there a way to make the frosting less sweet?

A: To reduce the sweetness of the frosting, you can decrease the amount of sugar used or add a pinch of salt to balance the flavors. You could also incorporate unsweetened coconut for a less sugary taste.

Q: What can I substitute for buttermilk in this recipe?

A: If you don't have buttermilk, you can create a substitute by mixing one cup of milk with one tablespoon of vinegar or lemon juice. Let it sit for about 5 minutes before using it in the recipe.

Q: Can I use different nuts instead of pecans?

A: Yes, you can experiment with different nuts, such as walnuts or almonds, in the frosting for a different flavor and texture, although it may slightly change the traditional taste.

Q: How should I store leftover German chocolate cake?

A: Store leftover cake in an airtight container at room temperature for up to 3 days, or refrigerate it for up to a week. You can also freeze it for longer storage.

Q: Can I make this cake into cupcakes?

A: Yes, you can bake the batter in cupcake liners. Adjust the baking time to about 18-20 minutes or until a toothpick comes out clean.

Q: What is the best way to frost a layered cake?

A: To frost a layered cake, start with a small amount of frosting in the center of the first layer, spread it evenly, and then stack the next layer. Ensure the top and sides are evenly coated, using a spatula for smoothness.

Q: Can I add more chocolate flavor to the cake?

A: Yes, you can enhance the chocolate flavor by adding chocolate chips to the batter or using a chocolate frosting instead of the traditional coconut-pecan frosting.

Q: How do I know when the cake is done baking?

A: The cake is done when a toothpick inserted into the center comes out clean or with a few moist crumbs attached. Additionally, the edges of the cake should start pulling away from the sides of the pan.

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