German Chocolate Cake

Cake

- 4 oz. chopped or grated organic chocolate
- ½ cup boiling water
- 1 cup raw or organic butter, softened
- 2 cups maple sugar
- 4 pastured eggs, yolks separated from whites
- 1-teaspoon vanilla
- 2 ½ cups sprouted wheat flour
- 1-teaspoon aluminum-free baking soda
- ½ teaspoon sea salt
- 1 cup + 3 tablespoons whole organic buttermilk

Preheat your oven to 350 degrees. Butter and flour 3 round cake pans. Line each with wax paper or natural parchment.

Place chopped or grated chocolate in a small glass or ceramic bowl. Add boiling water and stir until melted. Set aside to cool. In a large bowl mix butter with sugar until fluffy. Slowly add egg yolks and blend well. Add melted chocolate and vanilla and blend well. In a separate bowl mix flour, baking soda and salt together. Alternate adding the flour mixture and buttermilk to your batter, beginning and ending with flour. Blend until batter is smooth.

In a clean glass or ceramic bowl beat egg whites until stiff peaks form (about 5 minutes). Fold the egg whites slowly into your cake batter. Don't stir or beat them in.

Divide your batter between your prepared cake pans. Bake for 30-40 minutes or until a toothpick inserted in the middle comes out clean. Cool layers 15 minutes before removing to cooling rack. Slowly remove the wax paper from each inverted layer.

Frosting *(double this recipe to frost sides of cake)*
- 1-cup light organic or raw cream
- 1-cup coconut sap sugar or muscavado
- 3 pastured egg yolks, beaten
- ½ cup raw or organic butter
- 1-teaspoon vanilla
- 1 1/3 cups flaked organic coconut
- 1 cup crispy pecans, toasted and chopped

In a heavy saucepan on medium heat, combine cream, sugar, egg yolks, butter and vanilla. Stir until melted and continue stirring for 12 minutes. Stir in the coconut and toasted pecans. Remove frosting from heat and let cool until firm and easy to spread. Frost a layer and place another on top. Frost top of cake (and sides if frosting recipe doubled). You can refrigerate your iced cake for a couple of hours to hold the frosting in place, but it should be fine out of the refrigerator after that. Delicious!!