German chocolate cake

Ingredients:

For the cake:

1 3/4 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
2 cups granulated sugar
2 large eggs
1 cup buttermilk
1/2 cup oil (vegetable or canola oil)
2 teaspoons vanilla extract
1 cup boiling water

For the coconut-pecan filling:

1/2 cup (1 stick) unsalted butter
1 cup packed light or dark brown sugar
3 large egg yolks
1 can (8 ounces) evaporated milk
1 teaspoon pure vanilla extract
2 cups sweetened shredded coconut
1 cup chopped pecans

Instructions:

1. Preheat oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.
2. In a large bowl, whisk together the flour, cocoa powder, baking powder, baking soda, and salt.
3. In a separate bowl, whisk together the sugar, eggs, buttermilk, oil, and vanilla extract.
4. Add the wet ingredients to the dry ingredients and mix until just combined. Stir in the boiling water until fully incorporated.
5. Pour batter into the prepared cake pans and bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
6. While the cakes are cooling, prepare the coconut-pecan filling. In a saucepan, melt the butter over medium heat. Stir in the brown sugar and cook until dissolved, about 1 minute.
7. Whisk in the egg yolks one at a time, then whisk in the evaporated milk and vanilla extract. Bring to a simmer and cook, stirring constantly, until thickened, about 5 minutes.
8. Remove from the heat and stir in the coconut and pecans.
9. Once the cakes are cool, frost them with the coconut-pecan filling. Enjoy!

Tips:

- For an extra chocolatey flavor, you can use dark chocolate baking bars in the cake batter.
- If you don't have buttermilk, you can make your own by adding 1 tablespoon of vinegar or lemon juice to 1 cup of milk and letting it sit for 5 minutes.
- You can also use a box cake mix to make this recipe. Just follow the instructions on the box and add the coconut-pecan filling before frosting.