



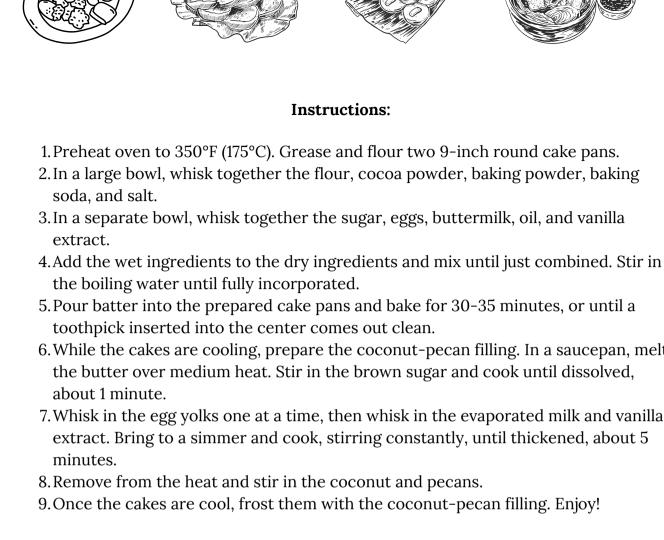
## **Ingredients:**

## For the cake:

13/4 cups all-purpose flour
3/4 cup unsweetened cocoa powder
11/2 teaspoons baking powder
11/2 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



- 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,
- 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

## 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.











