German Chocolate Cake

Prep Time: 45 minutes   **Cook Time:** 45 minutes

Cake:

2 1/2 C all-purpose flour
2 C sugar
1 C butter, softened
4 lg eggs
1 C milk
2 T German Chocolate Cake tea blend
(Chocolate Chai Pu-erh, Coconut
Pouchong, and Coconut Black teas), finely

ground
1/2 C sour cream
1/2 C cocoa powder
2 t baking powder
1 t baking soda
1/2 t salt
1 t vanilla extract
1 t chocolate extract

Preheat oven to 350°F
Cream butter and sugar until light and fluffy.
Add eggs one at a time beating well after each addition.
Mix in vanilla extract, chocolate extract, sour cream, and ground tea blend.
Combine flour, cocoa powder, baking powder, baking soda, and salt in a separate bowl.
Gradually add dry ingredients to the butter mixture, alternating with milk.
Divide batter evenly between two greased 9-inch round cake pans.
Bake for 40-45 minutes or until a toothpick inserted into the center comes out clean.
Cool in the pans for 10 minutes, then transfer to a wire rack to cool completely.

Coconut-Pecan Frosting:

1 C evaporated milk
1 C sugar
3 lg egg yolks
1/2 C butter

1 t vanilla extract
1 1/2 C sweetened shredded coconut
1 C chopped pecans

Combine evaporated milk, sugar, egg yolks, and butter in a saucepan.
Cook over medium heat stirring constantly until thickened, about 10-12 minutes.
Remove from heat and stir in vanilla extract, shredded coconut, and chopped pecans.
Cool to room temperature before using.

Assembly:

Place one cake layer on a serving plate.
Spread a layer of coconut-pecan frosting on top of the first layer.
Place the second cake layer on top.
Frost the entire cake with the remaining coconut-pecan frosting.
Decorate with additional pecans if desired.