



Start by making the filling:

1 -14 oz. can condensed milk
1 tsp vanilla
1 ¼ stick butter
4 egg yolks
2 cups shredded coconut
1 heaping cup chopped pecans

- Place the milk in a pan and add the vanilla and butter. Heat, stirring often.
- Whisk the egg yolks in a bowl.
- Slowly incorporate the hot milk into the yolks, a tablespoon at a time to prevent yolks from coagulating.
- Whisk in the tempered yolks into the remaining hot milk. Whisk constantly for about 5 minutes, until thickened.
- Remove from heat and add coconut and pecans.
- Set aside.

For the cake:

4 oz. bittersweet chocolate
6 TBS water
4 eggs – separated
1¼ cup sugar plus ¼ cup for the egg whites
1 cup buttermilk – room temp
2 cups flour
1 tsp baking soda
1 tsp baking powder
½ tsp salt

1 cup butter

1 tsp vanilla

- Preheat oven to 350 degrees.
- Butter and line 2- 9 inch cake pans with parchment paper.
- Beat the egg whites until soft peaks begin to form. Add $\frac{1}{4}$ cup sugar and beat until stiff peaks form. Set aside.
- Sift together the flour, baking soda, baking powder and salt.
- Melt the 4 oz. bittersweet chocolate with the 6 TBS water. You can do it either in the microwave or on a double boiler.
- Cream the butter and $1\frac{1}{4}$ cup sugar in a bowl. Add the melted chocolate and mix well.
- Add the egg yolks, one at a time, and beat well. Add the vanilla and beat well.
- Alternate the dry ingredients and the buttermilk, making sure everything is incorporated. Fold in the beaten egg whites.
- Bake cake between 35 and 45 minutes.
- Remove cakes from oven and cool on a rack. Peel off the parchment paper.

Make the icing:

8 oz. bittersweet chocolate

$\frac{1}{2}$ TBS butter

1 cup heavy cream

- Heat cream until almost boiling.
- Place the chocolate and the butter in a bowl. Pour the hot cream over the chocolate and allow sitting for 1 minute.
- Mix chocolate well until you have smooth chocolate icing.

Assemble the cake:

- Place one of the cakes on a plate. Add about $\frac{3}{4}$ of the filling and spread evenly with a spatula.
- Cover it with the second cake.
- Smear the remaining filling on the top of the cake.
- Ice the sides of the cake with the chocolate icing.
- Serve and enjoy!

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