

German Chocolate Cake Filling

Ingredients	2# 12 ounces Two 9" cakes	1# 6 ounces One 9" cake
Unsalted Butter	8 ounces	4 ounces
Heavy Cream	1#	8 ounces
Granulated Sugar	1#	8 ounces
Pasteurized Egg Yolks	4 each	2 each
Toasted Coconut*	12 ounces	6 ounces
Ground Toasted Pecans*	1# 4 ounces	10 ounces

*Feel free to adjust the amount of coconut and pecans to adjust flavor and consistency.

1. Bring the butter, cream, and half the sugar to a boil in a pot on high heat.
2. Meanwhile, mix the yolks with the rest of the sugar using a rubber spatula.
3. Temper the yolks by slowly pouring the boiled creamed into the yolks while continuously stirring with a spatula or whisk. Return the mixture back to the stove, reduce the heat to medium high.
4. Scrape the bottom of the pot carefully with a rubber spatula while cooking to prevent it from burning. Just bring to a boil and remove immediately.
5. Place mixture in a separate bowl and allow to cool. To promote even cooling and prevent a skin from forming stir the mixture occasionally.
6. Fold in toasted coconut and toasted pecans just before building the cakes.