



## German Chocolate Cake

2/3 cup butter or coconut oil  
1 cup Dutch Processed cocoa powder  
8 egg whites  
¼ tsp. cream of tartar  
2 whole eggs  
8 egg yolks  
1 cup coconut milk  
2 cups sugar  
1 tsp. salt  
1 tsp. vanilla  
1 cup sifted coconut flour

Melt butter in a saucepan over medium heat. Add cocoa powder and mix together. Remove from heat and let cool. Beat egg whites and cream of tartar together until stiff peaks form; set aside. In a separate bowl mix together 2 whole eggs, 8 egg, yolks, coconut milk, sugar, salt, and vanilla. Stir in cocoa mixture. Whisk coconut flour into batter until there are no lumps. Fold batter into egg whites. Pour batter equally into 2 greased round 8 or 9x1½-inch layer cake pans. Bake at 350 degrees F (175 C) for 35 minutes or until knife inserted into center comes out clean. Cool. Fill layers and cover top and sides of cake with Coconut Pecan Frosting (See recipe).  
*Compliments of Dr. Bruce Fife, N.D.*

***South Pacific Trading Company***  
***Life is short. Drink it in.***



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