

Holy Kakow German Chocolate Cake

Ingredients

4-oz. Holy Kakow Organic Cocoa powder *	1 teaspoon double-acting baking powder
1/2 cup butter	1/2 teaspoon salt
1/2 cup virgin coconut oil	1 cup buttermilk
1.5 Cups Agave nectar	* Take 4Oz or holy kakow cocoa and mix with cocoa butter and agave over low heat or in a double boiler until fully combined. Let this cool before adding it to the mixture in step four.
4 egg yolks	
4 eggs whites	
1 teaspoon double fold Vanilla extract	
2 1/2 cups sifted cake flour	

* Add Cocoa powder to 1.5 Oz. agave nectar mix in 1.5 Oz. Melted Cocoa Butter to create chocolate liquor

Method

1. Preheat the oven to 350.
2. Mix 1/2 cup of butter, 1/2 cup coconut oil with 1 and 1/2 cups of agave until they are fully combined.
3. Slowly add in your egg yolks while beating the mixture. Once no more streaks, or spots of yellow remain they have been mixed in well enough.
4. Add chocolate liquor and 1 teaspoon vanilla after the egg yolk is completely mixed in to the batter.
5. Sift the flour so it's lump free. At this time add 1 teaspoon of baking soda and 1/2 teaspoon of salt to the flour.
6. Add the butter milk and flour to the mixture at the same time, alternating between the two (milk, flour, milk, flour...) Don't stop mixing as you do this. Once you are done beating in the milk and flour, make sure that it is smooth.
7. Take your four egg whites and beat them at a high speed. Until the whites peak (pointed tip at the end after removing the beater). This process should take about 5 minutes. Make sure that there is no egg yolk mixed into your egg whites.
8. You will want to move quickly on to the next step to keep the egg white fluffy. - Fold the egg whites into the cake batter SLOWLY.
9. Use a knife, or a pen to mark a sheet of wax paper around the exterior of the pan. Then cut on the line you just drew. Coat the inside of the pan with shortening. Then put flour on the inside and shake it till the sides and bottom are covered with flour. Then put the cut wax paper in the bottom of each of the three cake pans.
10. Pour equal amounts of batter into each 8 inch cake pan.
11. Put the cakes in the oven for 30 to 40 minutes. Do not open the oven until the cake has been in for the required time, if you do it will fall in the middle. Stick a tooth pick in your cake after baking. If it comes out clean your cake is done, if it comes out goeey then it needs another five to ten minutes.
12. Once your cake layers have cooled for 15 minutes you will need to remove them from their cake pans. Using a knife, or a spatula like the one seen in the picture to the left, cut the cake away from the sides of the cake pan. Then flip it over on a cooling rack and remove the wax paper from the bottom.