

White German Chocolate Cake with a Cheesecake Center - A Decadent Twist on a Classic

White German Chocolate Cake with a Cheesecake Center



OVEN
325°F

TIME
25-30 min

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INGREDIENTS

to create this incredibly decadent White German Chocolate Cake with a Cheesecake Center:

For the Cheesecake Center: 8 ounces cream cheese , softened (full-fat brick style recommended) 1/4 cup granulated sugar 1 large egg , at room temperature 1/2 teaspoon vanilla extract:

For the White Cake Layers: 1 (15.25 ounce) box white cake mix (plus ingredients called for on box: typically eggs, oil, water/milk):

DIRECTIONS

1. instructions for adding water, oil, and eggs. You can also use a yellow cake mix if preferred.
2. German : Chocolate Frosting:
3. Evaporated : Milk:
4. This is key for the traditional consistency and rich flavor of German chocolate frosting. Do not substitute with regular milk.
5. Egg : Yolks:
6. These contribute to the custard-like richness and thickness of the frosting. Cook carefully to temper them.
7. Coconut & : Pecans:
8. Sweetened shredded coconut is traditional. Toasting the pecans lightly before adding them enhances their nutty flavor. If you're not a fan of pecans, walnuts can be used, or you can omit nuts entirely for a plain coconut frosting.
9. Vanilla : Extract:
10. Use good quality vanilla in all components for the best flavor.
11. Steps for the : Recipe
12. Let's bake this magnificent fusion dessert!
13. Part 1: Bake the Cheesecake Center
14. Preheat : Oven:
15. Preheat your oven to 325°F (160°C). Lightly grease a 6-inch round cake pan (or a similar small, oven-safe dish).
16. Make : Cheesecake Batter:
17. In a medium bowl, beat the softened cream cheese with an electric mixer until smooth. Beat in the granulated

sugar, egg, and vanilla extract until just combined. Do not overmix.

18. Bake : Cheesecake:
19. Pour the cheesecake batter into the prepared 6-inch pan. Bake for 25-30 minutes, or until the edges are set and the center jiggles slightly.
20. Cool & : Chill:
21. Remove from oven and let cool completely on a wire rack. Once cooled, cover and refrigerate for at least 2 hours, or preferably overnight, until thoroughly chilled and firm. Once firm, gently loosen edges with a knife and remove from pan.
22. Part 2: Bake the White Cake Layers
23. Increase oven temperature to 350°F (175°C). Grease and flour two 8-inch or 9-inch round cake pans.
24. Prepare : Cake Batter:
25. In a large mixing bowl, prepare the white cake mix according to the package directions (adding eggs, oil, water/milk as specified on the box).

SWAPS & NOTES

Cream Cheese (Cheesecake): Use full-fat brick-style cream cheese for the best firm texture and rich flavor in the cheesecake.

Ensure it's completely softened to room temperature for a smooth, lump-free filling.

White Cake Mix: A standard white cake mix works perfectly as the base.

Follow the box instructions for adding water, oil, and eggs.

TIPS FOR SUCCESS

Temper Eggs Carefully: When making the German chocolate frosting, slowly whisk a small amount of the hot mixture into the egg yolks first to temper them, then slowly add back to the main pot while stirring constantly.

Cool All Components Completely: This is crucial for successful assembly and to prevent melting.

The cheesecake, cake layers, and frosting must all be at room temperature or chilled as specified.

Don't Overmix Cheesecake: Overmixing can incorporate too much air, leading to cracks.

