

## White German Chocolate Cheesecake Cake: The Ultimate Decadent Dessert

White German Chocolate Cake with Cheesecake Center



**OVEN**  
**325°F**

**TIME**  
**5 min**

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### INGREDIENTS

For the Cake:

- 2 cups all-purpose flour
- 1 ½ cups granulated sugar
- 1 tbsp baking powder
- ½ tsp salt
- 1 cup (2 sticks) unsalted butter, softened
- 4 large eggs
- ½ cup buttermilk
- 1 tbsp vanilla extract

For the Cheesecake Layer:

- 16 oz cream cheese, softened
- ½ cup granulated sugar
- 2 large eggs
- 1 tsp vanilla extract

For the Coconut-Pecan Topping:

- 1 cup evaporated milk
- 1 cup granulated sugar
- 3 large egg yolks
- ½ cup unsalted butter
- 1 ½ cups sweetened shredded coconut
- 1 cup chopped pecans

### DIRECTIONS

- Step 1: Make the Cheesecake Layer:** Preheat your oven to 325°F (160°C). In a bowl, beat cream cheese and sugar until smooth. Add eggs and vanilla, mixing until well blended. Pour into a greased 9-inch springform pan and bake for 40-45 minutes, until set but slightly jiggly in the center. Let cool completely, then refrigerate.
- Step 2: Make the Cake Layers:** Preheat oven to 350°F (175°C). Cream the butter and sugar until fluffy. Beat in eggs, then add buttermilk and vanilla. In a separate bowl, whisk together flour, baking powder, and salt. Gradually mix into the wet ingredients until smooth. Divide into two 9-inch greased and floured pans. Bake for 25-30 minutes or until a toothpick comes out clean. Cool completely.
- Step 3: Make the Coconut-Pecan Topping:** In a medium saucepan, combine evaporated milk, sugar, egg yolks, and butter over medium heat. Stir constantly until it thickens (about 10-12 minutes). Remove from heat. Stir in vanilla, coconut, and pecans. Cool completely.
- Step 4: Assemble the Cake:** Place one cake layer on your serving plate. Top with the cheesecake layer, then the second cake layer. Spoon the coconut-pecan topping generously over the top (and sides if desired). Chill before slicing for cleaner layers and better structure.

### SWAPS & NOTES

Buttermilk Substitute : No buttermilk?

Use % cup milk + 1 tsp lemon juice or vinegar.

Nut-Free : You can skip the pecans for a nut-free version, but

the texture will be softer.

Flavor Boost : Add a teaspoon of coconut extract to the cake batter or frosting if you love intense coconut flavor.

## TIPS FOR SUCCESS

Room Temp Ingredients : Let eggs, cream cheese, and butter come to room temperature for easier mixing.

Cool Everything : Don't rush the cooling process-stacking warm cake or cheesecake can lead to sliding layers.

Sharp Knife for Slicing : Use a serrated knife dipped in warm water for clean cuts.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/white-german-chocolate-cheesecake-cake-the-ultimate-decadent-dessert/>