

German Chocolate Cheesecake: The Ultimate Decadent Dessert

Why This Recipe is a Favorite



OVEN
325°F

TIME
10 min

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INGREDIENTS

to create this amazing German Chocolate Cheesecake, expanding on your provided partial list:

For the Crust: 1 1/2 cups chocolate cookie crumbs (like Oreo or chocolate wafer cookies) 1/4 cup granulated sugar 1/3 cup unsalted butter, melted:

For the Cheesecake Filling: 3 (8 ounce) packages cream cheese, softened 1 cup granulated sugar 1 teaspoon vanilla extract 3 large eggs:

For the German Chocolate Topping: 1/2 cup unsalted butter 1 cup packed light brown sugar 1/2 cup evaporated milk 3 egg yolks, beaten 1 teaspoon vanilla extract 1 1/3 cups shredded sweetened coconut 1 cup chopped pecans:

DIRECTIONS

1. Steps for the : Recipe
2. Preheat : Oven & Prep Pan:
3. Preheat your oven to 325°F (165°C). Wrap the outside of a 9-inch springform pan with a double layer of heavy-duty aluminum foil. This will protect it during the water bath.
4. Make the : Crust:
5. In a medium bowl, combine the chocolate cookie crumbs, granulated sugar, and melted butter. Press the mixture firmly into the bottom of the prepared springform pan. Bake for 10 minutes, then let it cool while you prepare the filling.
6. Make the : Cheesecake Filling:
7. In a large bowl, using an electric mixer, beat the softened cream cheese and granulated sugar until smooth. Beat in the vanilla extract. Add the eggs one at a time, mixing on low speed until just combined. Pour the filling over the cooled crust.
8. Bake the : Cheesecake:
9. Place the springform pan in a large roasting pan. Carefully pour hot water into the roasting pan until it reaches about halfway up the sides of the springform pan. Bake for 60-70 minutes, or until the center is set but still jiggles slightly.
10. Cool the : Cheesecake:
11. Turn off the oven and prop the door open with a wooden spoon. Let the cheesecake cool in the oven for 1 hour. Remove it from the water bath and cool completely on a wire rack. Refrigerate for at least 4 hours, or preferably overnight, before adding the topping.

12. Make the : German Chocolate Topping:
13. In a medium saucepan, combine the butter, brown sugar, and evaporated milk. Bring to a simmer over medium heat, stirring constantly. Remove from heat and, in a separate small bowl, whisk the beaten egg yolks. Slowly pour a small amount of the hot mixture into the egg yolks to temper them, then whisk the egg yolk mixture back into the saucepan.
14. Cook the : Topping:
15. Return the saucepan to low heat and cook for 5-7 minutes, stirring constantly until the mixture thickens. Remove from heat and stir in the vanilla extract, shredded coconut, and chopped pecans.
16. Assemble and : Serve:
17. Once the cheesecake has chilled, spread the : German chocolate topping evenly over the top. Serve immediately, or refrigerate until ready to serve.

SWAPS & NOTES

Crust: Chocolate wafer cookies or Oreos (with the cream filling removed) are perfect for the crust.

You can also use a graham cracker crust and add a tablespoon of cocoa powder for a chocolatey flavor.

Cream Cheese: Make sure the cream cheese is fully softened to room temperature.

This is a crucial step for a smooth, lump-free cheesecake filling.

TIPS FOR SUCCESS

Room Temperature Ingredients: Make sure the cream cheese and eggs are at room temperature.

This is essential for a smooth, creamy filling without lumps.

The Water Bath is Key: A water bath creates a gentle, moist cooking environment that prevents the cheesecake from cracking.

Cool Slowly: Cooling the cheesecake slowly in the oven prevents it from cracking from a sudden change in temperature.

