

Ultimate German Chocolate Cheesecake Recipe: Creamy, Decadent, and Perfect for Holidays

German Chocolate Cheesecake: The Ultimate Decadent Dessert Fusion



OVEN
325°F

TIME
10 min

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INGREDIENTS

For the Chocolate Cookie Crust:

2 cups crushed chocolate cookies (like Oreos, filling removed, or chocolate wafers)

4 tablespoons unsalted butter, melted

For the Cheesecake Filling:

32 ounces cream cheese, softened to room temperature

1 cup granulated sugar

1 cup sour cream (full-fat recommended)

4 large eggs

8 ounces semi-sweet chocolate, melted and slightly cooled

1 teaspoon vanilla extract

For the Coconut-Pecan Topping:

1 cup sweetened shredded coconut

$\frac{3}{4}$ cup chopped pecans

$\frac{1}{2}$ cup evaporated milk

$\frac{1}{2}$ cup packed brown sugar

4 tablespoons unsalted butter (2 ounces)

Optional Garnish: 2 tablespoons melted chocolate for drizzling

Swaps and Notes:

Cream Cheese: The most crucial ingredient! Ensure it is completely at room temperature. Cold cream cheese will result in a lumpy filling.

Sour Cream: This provides the classic tanginess and a smooth texture. If you don't have sour cream, you

can use full-fat plain Greek yogurt.

Nuts: Pecans are traditional for German Chocolate, but walnuts or a mix of both work well, too. Toast them lightly before chopping for enhanced flavor.

Chocolate: For the filling, use a good quality semi-sweet baking bar or high-quality chocolate chips. Milk chocolate can be too sweet, and dark chocolate might be too intense for the balance of the dish.

Evaporated Milk: Do not swap this for regular milk. Evaporated milk provides the richness and thickness needed to create that signature sticky, gooey texture in the topping.

How to Make German Chocolate Cheesecake:

Step 1: Prep and Bake the Crust:

Preheat your oven to 325°F (160°C). Grease a 9-inch springform pan.

Combine the crushed cookies and melted butter in a medium bowl. Mix until the crumbs are evenly moistened.

Press the mixture firmly into the bottom of the prepared springform pan.

Bake for 10 minutes. Remove from the oven and let cool slightly while you prepare the filling.

Step 2: Prepare and Bake the Filling:

In the bowl of a stand mixer (or using a hand mixer), beat the softened cream cheese and sugar until the mixture is completely smooth and creamy. Scrape down the sides of the bowl often.

Beat in the sour cream and vanilla extract.

Mix in the slightly cooled melted chocolate until fully incorporated and the mixture is a uniform color.

Add the eggs, one at a time, mixing just until each egg is combined. Do not overmix once the eggs are in, as this can introduce too much air and cause cracking.

Pour the filling over the cooled crust in the springform pan.

DIRECTIONS

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2. Combine the crushed cookies and melted butter in a medium bowl. Mix until the crumbs are evenly moistened.
3. Press the mixture firmly into the bottom of the prepared springform pan.
4. Bake for 10 minutes. Remove from the oven and let cool slightly while you prepare the filling.
5. Step 2: Prepare and Bake the Filling: In the bowl of a stand mixer (or using a hand mixer), beat the softened cream cheese and sugar until the mixture is completely smooth and creamy. Scrape down the sides of the bowl often.
6. Beat in the sour cream and vanilla extract.
7. Mix in the slightly cooled melted chocolate until fully incorporated and the mixture is a uniform color.
8. Add the eggs, one at a time, mixing just until each egg is combined. Do not overmix once the eggs are in, as this can introduce too much air and cause cracking.
9. Pour the filling over the cooled crust in the springform pan.
10. Bake for 55-60 minutes, or until the edges are set and the center is just slightly jiggly (it will firm up as it cools).
11. Step 3: Cool and Chill: Turn off the oven. Crack the oven door open and let the cheesecake cool gradually inside the oven for 30 minutes. This slow transition helps prevent the dreaded cracks!
12. Remove the cheesecake from the oven and let it cool completely on a wire rack.

13. Once cool, cover and transfer the cheesecake to the refrigerator. Chill for at least 4 hours, but ideally overnight, for the best texture and stability.
14. Step 4: Make the Coconut-Pecan Topping: In a medium saucepan, combine the evaporated milk, brown sugar, and butter.
15. Cook over medium heat, stirring frequently, until the mixture thickens and comes to a light boil, about 8-10 minutes.
16. Remove from the heat and stir in the shredded coconut and chopped pecans.
17. Let the topping cool for about 15 minutes before spreading it over the chilled cheesecake.
18. Optional: Drizzle with extra melted chocolate for a glossy finish. Remove the ring from the springform pan, slice, and serve!
19. Tips for Success: Room Temperature is Key: This bears repeating. The cream cheese, sour cream, and even the eggs should be at room temperature for the smoothest, most homogenous batter.
20. The : Water Bath Debate: While I don't use a full water bath here, the low temperature and gradual cooling process (Step 3) are crucial substitutes to manage the temperature change and prevent cracking.
21. Do Not : Overbake: A cheesecake is done when the outer edges are set and the center still has a slight wobble, like unset gelatin. It will continue to cook as it cools. Overbaking results in a dry, cracked cake.
22. Clean : Slices: For beautiful, clean slices, use a long, thin knife dipped in very hot water and wiped dry between each cut.
23. Serving Suggestions and Pairings: This German Chocolate Cheesecake is rich enough to stand alone, but a few pairings can take it over the top:
24. Coffee: Serve with a strong cup of espresso or a robust dark-roast coffee to cut through the richness.
25. Liqueur: A small glass of Frangelico (hazelnut liqueur) or Kahlœa (coffee liqueur) makes a sophisticated after-dinner accompaniment.

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