

Decadent German Chocolate Cheesecake with Creamy Filling and Coconut-Pecan Topping

German Chocolate Cheesecake with Coconut-Pecan Topping That Steals the Show



OVEN
325°F

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INGREDIENTS

For the Crust:

- 1 1/2 cups chocolate graham cracker crumbs
- 1/4 cup granulated sugar
- 1/2 cup unsalted butter, melted

For the Cheesecake Filling:

- 24 ounces cream cheese, softened
- 1 cup granulated sugar
- 1 tablespoon all-purpose flour
- 3 tablespoons unsweetened cocoa powder
- 1 cup sour cream
- 1/2 teaspoon vanilla extract
- 8 ounces German chocolate, melted
- 4 large eggs

For the Coconut-Pecan Topping:

- 4 large egg yolks
- 12 ounces evaporated milk
- 1 1/2 teaspoons vanilla extract
- 1 1/2 cups granulated sugar
- 3/4 cup unsalted butter
- 2 2/3 cups sweetened shredded coconut
- 1 1/4 cups chopped pecans

DIRECTIONS

1. Preheat your oven to 325°F and prepare a 9-inch springform pan.
2. In a bowl, mix the chocolate graham cracker crumbs, sugar, and melted butter until evenly moistened.
3. Press the crust mixture firmly into the bottom of the pan.
4. Bake the crust briefly, then let it cool slightly.
5. In a large bowl, beat the softened cream cheese, sugar, flour, and cocoa powder until smooth.
6. Mix in the sour cream and vanilla extract.
7. Stir in the melted : German chocolate.
8. Add the eggs one at a time, mixing just until combined.
9. Pour the cheesecake filling over the crust.
10. Bake until the center is nearly set, then cool gradually.
11. Chill the cheesecake thoroughly.
12. For the topping, whisk together the egg yolks, evaporated milk, and vanilla in a saucepan.
13. Add the sugar and butter and cook over medium heat, stirring constantly, until thickened.
14. Remove from the heat and stir in the shredded coconut and chopped pecans.
15. Cool the topping, then spread it over the chilled cheesecake before serving.

SWAPS & NOTES

Chocolate graham cracker crumbs give the crust a slightly lighter chocolate flavor, but an Oreo-style crumb crust is also common in German chocolate cheesecake recipes and works beautifully if you want a darker, richer base.

Both approaches show up in accessible versions of this dessert.

German chocolate is traditional for the filling, but several recipe versions note that another semi-sweet or sweet baking chocolate can work if needed.

Sour cream is also worth keeping because it adds tang and helps balance the richness of the cream cheese and topping.

TIPS FOR SUCCESS

Room-temperature cream cheese makes a huge difference in cheesecake.

It blends more smoothly and helps prevent lumps in the filling.

The most detailed accessible recipe for this dessert also recommends low-speed mixing and careful egg incorporation to avoid overmixing.

Let the coconut-pecan topping cool before spreading it over the cheesecake.

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

Original recipe: <https://chefmaniac.com/decadent-german-chocolate-cheesecake-with-creamy-filling-and-coconut-pecan-topping/>