

Rich and Creamy German Chocolate Cheesecake Everyone Will Ask For

German Chocolate Cheesecake with Coconut Pecan Topping



German Chocolate Cheesecake
you will need
• 24 oz cream cheese, softened (three 8-oz packages)
• 1 cup granulated sugar
• 1/2 cup brown sugar

OVEN
325°F

TIME
8 to 10 min

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Recipe Card

SAVE
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INGREDIENTS

For the crust:

- 2 cups chocolate cookie crumbs
- 5 tablespoons unsalted butter, melted
- 2 tablespoons granulated sugar

For the cheesecake filling:

- 3 packages cream cheese, softened
- 1 cup granulated sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup sour cream
- 6 ounces melted semi-sweet chocolate, slightly cooled
- 2 tablespoons unsweetened cocoa powder

For the coconut pecan topping:

- 1/2 cup evaporated milk
- 1/2 cup brown sugar
- 1/4 cup unsalted butter
- 2 egg yolks, lightly beaten
- 3/4 cup sweetened shredded coconut
- 3/4 cup chopped pecans

DIRECTIONS

1. Prepare the crust: Preheat your oven to 325°F. In a medium bowl, combine the chocolate cookie crumbs, melted butter, and sugar. Stir until the crumbs are evenly moistened. Press the mixture firmly into the bottom of a 9-inch springform pan. Bake for 8 to 10 minutes, then set aside to cool.
2. Make the cheesecake filling: In a large mixing bowl, beat the softened cream cheese until smooth. Add the sugar and mix until combined. Beat in the eggs one at a time, mixing on low speed after each addition. Stir in the vanilla extract, sour cream, melted chocolate, and cocoa powder until the mixture is smooth and fully blended.
3. Fill and bake: Pour the cheesecake batter over the cooled crust and smooth the top. Bake for 50 to 60 minutes, or until the edges are set and the center still has a slight jiggle. Turn off the oven, crack the door slightly, and let the cheesecake cool inside for about 1 hour.
4. Chill completely: Remove the cheesecake from the oven and let it cool to room temperature. Transfer it to the refrigerator and chill for at least 4 hours, preferably overnight.
5. Make the coconut pecan topping: In a saucepan over medium heat, combine the evaporated milk, brown sugar, butter, and egg yolks. Cook, stirring constantly, until the mixture thickens slightly, about 8 to 10 minutes. Remove from the heat and stir in the vanilla, coconut, and chopped pecans. Let the topping cool until spreadable.
6. Finish the cheesecake: Once the cheesecake is fully chilled, spoon the coconut pecan topping over the top.

Spread gently, leaving a small border around the edge if you want a cleaner presentation. Slice and serve chilled.

SWAPS & NOTES

A chocolate cookie crust gives this cheesecake a deeper, more dessert-forward base, but you can also use graham crackers if that is what you have on hand.

The chocolate version simply pairs especially well with the filling.

For the filling, full-fat cream cheese works best for the smoothest texture and richest flavor.

Sour cream adds a little tang and helps balance the sweetness of

the topping.

TIPS FOR SUCCESS

The most important cheesecake tip is to avoid overmixing once the eggs go in.

Overmixing adds extra air, which can lead to cracks during baking.

Mix just until everything is incorporated.

Using room-temperature cream cheese makes a major difference.

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

Original recipe: <https://chefmaniac.com/rich-and-creamy-german-chocolate-cheesecake-everyone-will-ask-for/>