



# German Chocolate Cheesecake

## INGREDIENTS

### [CRUST]

1/2 cup butter, softened  
1 egg, beaten  
1 1/2 cups all-purpose flour

### [CHEESECAKE]

3 (8 ounce) packages cream cheese softened  
1 1/4 cups sugar  
3 tbsps. cake flour (Sub: 1 1/8 tsps. cornstarch plus enough flour to equal 3 tbsps.)  
1/4 tsp. salt  
4 eggs  
1 (4-ounce) package sweet baking chocolate, melted\*  
1/4 cup evaporated milk  
1 tsp. vanilla extract  
Topping (recipe follows)  
Toasted coconut (optional)  
Pecan Halves (optional)  
Chocolate curl (optional)

### [TOPPING]

2 teaspoons cornstarch  
1/4 cup sugar  
2/3 cup evaporated milk  
1/4 cup butter or margarine, melted  
3/4 cup chopped pecans (toasted)

3/4 cup flaked coconut  
1 teaspoon vanilla extract

---

## **DIRECTIONS**

- *For Crust:*

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9-inch springform pan. To make the crust, combine 1/2 cup softened butter or margarine, 1/3 cup sugar, followed by 1 egg and then 1 1/2 cups flour. Spread to the edges and about 1-inch up the sides of the springform pan. Prick all over with a fork, then bake 15 minutes at 400 degrees F (200 degrees C). Allow to cool.

- *For Cheesecake:*

Beat cream cheese at medium speed of an electric mixer until light and fluffy. Gradually add sugar, flour, and salt, mixing well. Add eggs, one at a time, beating well after each addition. Add melted chocolate, evaporated milk, and vanilla; mix well. Spoon into prepared pan; bake at 325 degrees for 1 hour. (Test: 150 degrees F. in center) Remove from oven; cool 15 minutes. Loosen sides of cheesecake from pan with spatula. Cool 30 minutes; remove sides from pan. Prepare the topping towards the end of the baking period.

- *For Topping:*

Combine cornstarch and sugar in saucepan. Gradually add milk and butter. Cook over medium heat, stirring constantly, until mixture thickens and comes to a boil. Boil for 1 minute; stirring constantly. Remove from heat; stir in pecans, coconut, and vanilla. Cool. (Yield: 1 1/3 cups.)

- Spread with topping, leaving about 1 inch of cheesecake showing around outside edge. Cover and chill 8 hours. Garnish with toasted coconut, pecan halves, and chocolate curl, if desired.

- Yield 10 to 12 servings.

- *\* Place chocolate in pyrex measuring cup and place in pan with boiling water. When melted add evaporated milk and vanilla and mix well before adding to cream cheese mixture.*