

Choco Fever Dream

German Chocolate Cheesecake Recipe

30 min Prep time	**15 min** Cook time	**45 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 1/2 cups graham cracker crumbs
- [ ] 1/2 cup shredded coconut
- [ ] 1/3 cup toasted pecans, chopped
- [ ] 3 tbsp melted butter
- [ ] 2 tbsp granulated sugar

Filling

- [ ] 24 oz (680 g) cream cheese, softened
- [ ] 1 cup granulated sugar
- [ ] 3 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp lemon juice
- [ ] 8 oz (225 g) German chocolate, melted
- [ ] 1/2 cup heavy cream

Ganache Topping

- [ ] 4 oz (115 g) German chocolate, chopped
- [ ] 1/2 cup heavy cream
- [ ] 1 tbsp butter
- [ ] 1/4 cup toasted coconut
- [ ] 2 tbsp toasted pecans, chopped

Instructions

1. Preheat the oven to 325°F (160°C). Combine graham cracker crumbs, shredded coconut, toasted pecans, melted butter, and sugar; press into a 9-inch springform pan.
2. Bake the crust for 8-10 minutes until lightly golden. Let it cool while you prepare the filling.
3. In a large bowl, beat the softened cream cheese and sugar until smooth. Add eggs one at a time, then stir in vanilla and lemon juice.
4. Melt German chocolate with heavy cream over a double boiler, then fold the melted chocolate into the cream cheese mixture until fully incorporated.
5. Pour the filling over the cooled crust, smoothing the top. Place the pan in a water bath and bake for 45-50 minutes, or until the center is set but still slightly wobbling.
6. Cool the cheesecake to room temperature, then refrigerate for at least 4 hours or overnight.
7. For the ganache, heat the heavy cream until just simmering, then pour over chopped chocolate and butter. Stir until glossy, let it cool slightly, then spread over the chilled cheesecake.
8. Garnish with toasted coconut and pecans. Release the springform, slice, and serve.

Nutrition per serving

420 kcal	6 g	35 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Use a water bath to prevent cracks on the surface.
- Allow the ganache to cool slightly before spreading; it will set nicely.
- Room-temperature cream cheese yields the smoothest filling.