



Long Livo

German Chocolate Cheesecake Recipe

30 min

Prep time

8

Servings

15 min

Cook time

Medium

Difficulty

45 min

Total time

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

Calories

6 g

Protein

35 g

Carbs

28 g

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.