# German Chocolate Cheesecake

*The Essential Southern Living Cookbook*

Servings: 12
Preparation Time: 30 minutes
Start to Finish Time: 9 hours 15 minutes

**1 cup chocolate wafer crumbs**
**2 tablespoons granulated sugar**
**3 tablespoons butter, melted**
**3 packages (8 ounce ea) cream cheese, softened**
**3/4 cup granulated sugar**
**1/4 cup unswettened cocoa**
**2 teaspoons vanilla extract**
**3 large eggs**
**1/3 cup evaporated milk**
**1/3 cup granulated sugar**
**1/4 cup butter**
**1 large egg, lightly beaten**
**1/2 teaspoon vanilla extract**
**1/2 cup coarsely chopped pecans, toasted**
**1/2 cup organic coconut chips or flaked coconut**

Preheat the oven to 325 degrees.

In a bowl, stir together the wafer crumbs, two tablespoons of granulated sugar and three tablespoons of butter. Press into the bottom of an ungreased nine-inch springform pan. Bake for 10 minutes. Cool the crust.

Increase the oven temperature to 350 degrees. Beat the cream cheese, 3/4 cup of granulated sugar, cocoa, and two teaspoons of vanilla extract with an electric mixer on medium speed until blended. Add the eggs, one at a time, beating just until blended after each addition. Pour into the prepared crust.

Bake at 350 degrees for 35 minutes. Remove from the oven, Run a knife around the edge of the pan. Cool completely in the pan on a wire rack.

Cover and chill for eight hours.

In a saucepan, stir together the evaporated milk, 1/3 cup of granulated sugar, 1/4 cup of butter, one egg and 1/2 teaspoon of vanilla. Cook over medium heat, stirring constantly, for 7 minutes. Stir in the pecans and coconut. Remove the sides of the pan.

Spread the topping over the cheesecake.

**Dessert**

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*Per Serving (excluding unknown items): 376 Calories; 29g Fat (68.8% calories from fat); 7g Protein; 23g Carbohydrate; 0g Dietary Fiber; 154mg Cholesterol; 271mg Sodium. Exchanges: 1 Lean Meat; 0 Non-Fat Milk; 5 1/2 Fat; 1 1/2 Other Carbohydrates.*