

German Chocolate Cheesecake

*Winning Recipes From Minnesota with Love
Best of the Best Minnesota Cookbook*

Servings: 12

GRAHAM CRACKER CRUST

*1 1/2 cups graham cracker
crumbs*

*2 tablespoons brown sugar
1/4 cup butter, melted*

COCONUT TOPPING

*1/4 cup + one tablespoon
brown sugar*

*1/4 cup + one tablespoon
butter*

*1/4 cup + one tablespoon
half-and-half*

3/4 cup shredded coconut

3/4 cup chopped walnuts

CAKE

*1 cup semi-sweet,
chocolate pieces*

*16 ounces cream cheese,
softened*

*2/3 cup brown sugar,
packed*

*2 tablespoons unsweetened
cocoa*

5 eggs

1 teaspoon vanilla

1 teaspoon almond flavoring

In a bowl, combine the crumbs, sugar and melted butter. Press the mixture onto the bottom and sides of a nine-inch springform pan. Chill.

Make the Coconut Topping: In a saucepan, combine the sugar, butter, half-and-half, coconut and walnuts. Bring to a boil. Boil 3 minutes. Cool.

Preheat the oven to 350 degrees.

Make the cake: In the top of a double-boiler, melt the chocolate. Place the cream cheese in a bowl and beat until fluffy. Gradually beat in the cream cheese and cocoa. Add the eggs, one at a time, beating after each addition. Beat in the melted chocolate, vanilla and almond flavoring. Turn the batter into the prepared springform pan.

Bake for 45 minutes.

Cool. Refrigerate overnight.

Remove from the springform pan. Spread with the Coconut Topping.

Per Serving (excluding unknown items): 357 Calories; 27g Fat (65.6% calories from fat); 8g Protein; 23g Carbohydrate; 1g Dietary Fiber; 145mg Cholesterol; 268mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 4 1/2 Fat; 1 Other Carbohydrates.