



FCC Canyon Recipe Corner

German Chocolate Cheesecake

Peggy Trosper

Crust:

1 1/2 cups chocolate wafer cookie crumbs
(about 30 cookies)
3 tablespoons sugar
1/4 cup butter, melted

Filling:

4 packages (8 oz. each) cream cheese, softened
3 eggs
1 cup sugar
1 package coconut (7 ounces)
1 package (11.5 ounces) milk chocolate morsels
1/2 cup chopped pecans
1 teaspoon vanilla

Garnish:

1/2 cup milk chocolate morsels
coconut to garnish

Preheat oven to 350°. Stir together cookie crumbs, 3 tablespoons sugar, and butter; press into bottom of a 10- inch springform pan. Bake 8 minutes; cool.

Beat cream cheese, eggs, and 1 cup sugar at medium speed of an electric mixer until fluffy. Stir in coconut and next three ingredients. Pour into prepared pan.

Bake 1 hour or until cheesecake is almost set in center. Cool on a wire rack. Cover; chill 8 hours.

Place 1/2 cup milk chocolate morsels in a resealable plastic bag. Warm in microwave for about 20 seconds, or until melted. Snip a tiny hole in one corner of bag; drizzle chocolate over cheesecake. Garnish with coconut. Store in refrigerator. Makes one 10-inch cheesecake.