

Dinah's Kitchen

German Chocolate Cheesecake (Julie Hanna)

- 1 1/2 Cup Graham Cracker Crumbs
- 1/3 Cup melted butter
- 3 T. Sugar
- 9 oz. Cream Cheese- light
- 3/4 Cup sugar
- dash of salt
- 2 oz. semi-sweet chocolate, melted
- 2 eggs
- 1 tsp. vanilla

Mix graham cracker crumbs, 3 T sugar, 1/3 cup melted butter and press into bottom of greased 8 or 10 inch springform pan. Beat cream cheese 3/4 cup sugar and salt until smooth. Add melted chocolate and mix until smooth. Add eggs one at a time and continue mixing. Add vanilla. Pour batter into cake pan. Bake at 325 for 40-45 min or until toothpick comes out clean. Remove from oven and pour Pecan Topping over cake. Refrigerate until firm.

Topping:

- 3 T. butter
- 5 T. evaporated milk - lowfat
- 1/4 Cup brown sugar
- 1/4 Cup pecans chopped
- 1/2 Cup coconut

Combine butter and milk in saucepan, heat until butter is melted. Add brown sugar and continue cooking until sugar is melted and bubbly (about 5-8 minutes). Add nuts and coconut, pour over cake. Refrigerate until firm.