

GERMAN CHOCOLATE CHEESECAKE

Chocolate cake and cheesecake? How can you possibly go wrong? I'm having this for my birthday this year.

1 package German Chocolate Cake Mix
2 packages Cream Cheese (8 ounces each) softened
1 ½ cups Sugar
4 Eggs, lightly beaten

FROSTING:

1 cup Sugar
1 cup Evaporated Milk
½ cup Butter, cubed
3 Egg Yolks, beaten
1 teaspoon Vanilla
1 ½ cup Flaked Coconut
1 cup Pecans, chopped

OR:

1 tub German Chocolate Cake Frosting (coconut pecan)

Prepare the cake according to package directions and set aside. In another mixing bowl, beat the cream cheese until smooth, and add the sugar 1 Tablespoon at a time, slowly, until smooth and fluffy. Add eggs and beat on low speed until just combined.

Pour half of cake mixture into a greased 9 by 13 pan. Gently pour the cream cheese mixture over the cake batter. Gently spoon the remaining cake batter over the top, and spread to the edge of the pan.

Bake at 325 degrees for 70 to 75 minutes. Because of the cheesecake, a toothpick may not necessarily come out clean, but you are welcome to try. Cool on a wire rack for 1 hour.

For the frosting, combine sugar, milk butter and egg yolks in a heavy sauce pan. Cook and stir over medium low heat until thickened and a thermometer reads 160 degrees.

Remove from heat and stir in the vanilla, then fold in the coconut and the pecans.

Cool until frosting reaches spreading consistency. Frost the cooled cake and be sure to refrigerate the leftovers.