German Chocolate Cheesecake Cake

Ingredients:

1 German chocolate cake mix
prepared according to package directions adding the eggs, oil & water

Cream Cheese Filling:

2 8-oz packages cream cheese, softened
1 ½ cups granulated sugar
4 eggs, lightly beaten

Coconut Pecan Frosting:

1 cup granulated sugar
1 cup evaporated milk
½ cup butter, cubed
3 egg whites, lightly beaten
1 teaspoon vanilla extract
2 ½ cups flaked coconut
1-½ cup chopped pecans

Directions:

Prepare batter according to package directions, set batter aside. In a small bowl, beat cream cheese and sugar until smooth.

Add eggs; beat on low speed just until combined. Pour half of the cake batter into a greased and floured 13-in. x 9-in. baking dish. Gently pour cream cheese mixture over batter. Spoon remaining batter over top; spread to edge of baking pan.

Bake at 325° for 65 - 75 minutes or until a toothpick inserted near the center comes out clean.

Cool on a wire rack for 1 hour. To prepare the frosting, in a heavy saucepan, combine the sugar, milk, butter and eggs.

Cook and stir over medium-low heat until thickened and a thermometer reads 160° or is thick enough to coat the back of a metal spoon.

Remove from the heat. Stir in vanilla; fold in coconut and pecans. Cool until frosting reaches spreading consistency.

Frost cooled cake and refrigerate any leftovers.