

# German Chocolate Cheesecake Squares



PREPARATION TIME  
15 minutes



COOKING TIME  
45 minutes



PERFECT PARTNER  
milkshake



## SHOPPING LIST

- pecans
- flaked coconut
- German chocolate cake mix
- cream cheese
- confectioners' sugar

## ON HAND

- milk
- margarine

MONEY  
**Cook's**  
SAVER

If you think your shredded coconut has dried out, do not throw it away. Soak it in milk for 30 minutes, drain and blot dry with paper towels. Use both the coconut and milk in the recipe.

## INGREDIENTS

- 1 (3-ounce) can flaked coconut
- 1 cup chopped pecans
- 1 (2-layer) package German chocolate cake mix
- 2 tablespoons milk
- 8 ounces cream cheese, softened
- 1 pound confectioners' sugar
- 1/2 cup melted margarine

MAKES 15 SQUARES

## COOKIN' Xpress

• To soften cream cheese quickly, remove it from the foil wrapper and place on a microwave-safe plate. Microwave on MEDIUM for about 45 seconds.

### Make Ahead

You can prepare these rich treats up to 8 hours ahead. To freeze, wrap each square individually in plastic wrap. Store for up to 1 month.

### VARIATION

*For a sweet addition, serve these squares with caramel fudge drizzled over the top.*

- 1** Preheat oven to 350°F. Grease a large baking pan. Sprinkle coconut evenly in bottom of pan; top with a layer of pecans.



- 2** Prepare cake mix batter according to package directions. Pour batter into prepared baking pan.



- 3** Combine milk, cream cheese, confectioners' sugar and margarine in a medium bowl. Beat with an electric mixer set at medium speed until blended, about 2 minutes.



- 4** Drop tablespoonfuls of cheese mixture, 1 inch apart, onto batter. Bake until a toothpick inserted in center comes out clean, about 45 minutes. Cool. Cut into squares; invert onto serving plate.