



## *Tips*

- When you heat the cream for the ganache make sure you don't let it come to a boil. Just heat until bubbles start to pop around the edge.
- Make sure you choose a good quality chocolate - it will be creamier and more flavorful.
- Put the pie crust in the freezer while you are working on the filling - it just works better.
- Make sure the pie is well chilled before cutting, and dip your knife in boiling water before each cut. This will help it cut more evenly and smoothly.
- It's normal for a crumb crust to crumble a little during cutting and transferring to a plate but the more chilled the pie is the less likely it is to happen.

## *Storage*

Cover with plastic wrap and refrigerate for up to 4 days. Freeze for up to 3 months.

# FAQs

## **Can I make this no-bake German chocolate pie ahead of time?**

Absolutely. In fact, it's better when made ahead because the filling has plenty of time to set. Make it up to 24 hours in advance and keep it refrigerated until serving.

## **Does this German chocolate pie use pudding?**

Nope. This recipe uses a rich chocolate ganache filling instead of instant pudding, giving it a deeper chocolate flavor and a silky, truffle-like texture.

## **Can I freeze German chocolate pie?**

Yes! Cover it well and freeze for up to 3 months. Thaw overnight in the refrigerator before serving.

## **What is German sweet chocolate?**

German sweet chocolate is a mild, sweet baking chocolate originally created by Samuel German for Baker's Chocolate Company. Despite the name, it isn't actually from Germany.

## **Can I use a graham cracker crust instead of an Oreo crust?**

Sure can. A graham cracker crust gives the pie a slightly lighter flavor, while an Oreo crust doubles down on the chocolate. Both work beautifully.

## **Do I have to toast the pecans and coconut?**

Technically, no. Realistically? I highly recommend it. Toasting adds flavor, texture, and that little something that makes people ask for the recipe before they've finished their first slice.

## **Why isn't my filling setting up?**

Most likely, it just needs more chilling time. Give it another hour or two in the refrigerator. A warm kitchen can slow things down a bit.

## **Can I use semi-sweet or bittersweet chocolate instead?**

Yes. The flavor will be slightly less sweet and a little more intense, but the pie will still be delicious.

### **How to toast coconut**

- You'll toast coconut basically the same way as the pecans above but preheat the oven to 325F. Coconut will go from golden brown to crispy black in seconds so you'll need to watch it very carefully.

### **How to toast pecans**

- Toasting the pecans (and coconut) for this German Chocolate pie topping makes ALL the difference. You can skip this step if you must but... it's SO much better with them toasted!
- Preheat the oven to 350F
- Chop pecans -You don't always have to chop the pecans before toasting, but for this recipe, it's necessary. Just chop them coarsely while the oven is preheating.
- Toast pecans - Add the pecans to a cookie sheet and place in the oven.
- Stir the pecans well about halfway through. This allows all the surfaces to get toasted.
- Watch the pecans carefully. When they start to get aromatic remove them from the oven. It takes about 5 minutes.