

# Chocolate Mousse Cheesecake Recipe

## **Crust:**

8 oz. of graham cracker crumbs  
2 oz. of sugar  
3 oz. of melted butter

## **Filling:**

12 oz. of semi-sweet chocolate  
4 oz. of sweet butter  
4 egg yolks  
12 oz. of sugar  
1 tsp. of vanilla  
¼ tsp. of salt  
2 eight oz. packages of room temperature cream cheese  
2 cups of heavy cream whipped

## **Chantilly Cream:**

2 cups of heavy whipped cream  
2 Tbs. of powdered sugar  
1 Tbs. of vanilla

## **Instructions:**

1. Preheat oven to 350 degrees.
2. Combine all crust ingredients. Press mixture into bottom and up sides of a 10 in. springform pan.
3. When oven is ready add pan and bake crust for 8 minutes. Remove crust when lightly brown in color.
4. In a heavy saucepan, melt chocolate and butter. Stir often to prevent scorching. As it melts, combine the yolks, sugar, vanilla, and salt in a small bowl. Whisk briskly into the melted chocolate and let it cook, stirring constantly. Continue for a few minutes until the mixture becomes thick. Remove from heat and cool to room temperature.
5. Mix two cups of heavy whipped cream in a stand mixer on high until soft peaks form. Set aside.
6. In a stand mixer combine the chocolate mixture and the cream cheese. If you don't have a stand mixer, add both to a large bowl and use a hand mixer. Mix until creamy and very smooth. Fold in the whipped cream by hand. When combined, pour into the springform pan. Chill at least two hours.
7. Combine two cups of heavy cream, powdered sugar, and vanilla. Mix until soft peaks form. Spread Chantilly cream on top of cheesecake.
8. Create and personalize your dessert with a combination of toppings.
9. Enjoy!

Recipe is courtesy of the Elgin Community College Culinary Department, Elgin, IL.