

CopyCat TGI Fridays Vanilla Bean Cheesecake

Ingredients

Crust:

1 $\frac{1}{2}$ cups graham crackers crumbs
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ cup butter melted
1 egg yolk beaten
 $\frac{1}{4}$ teaspoon vanilla

Cheesecake:

16 ounces cream cheese softened
1 cup sour cream
2 tablespoons cornstarch
1 cup sugar
2 tablespoons butter softened
 $\frac{1}{2}$ teaspoon vanilla
vanilla bean from one pod

White Chocolate Mousse:

1 cup whipping cream
2 tablespoons powdered sugar
4 ounces cream cheese softened
4 ounces white chocolate baking squares melted

Vanilla Bean Whipped Cream:

1 cup whipping cream
1 tablespoon powdered sugar
beans from one vanilla pod

Directions

Preheat oven to 350.

In a large bowl whisk the graham crackers and sugar until combined. Add the egg yolk and vanilla, then stir in the

melted butter. Spray your springform pan with baking spray (the flour in the spray helps the cheesecake and crust from not sticking). Press graham crackers into the pan evenly with your fingers. Bake at 350 degrees for 8-10 minutes or until edges are slightly brown. Remove and let cool.

In a large bowl combine cream cheese, sour cream, corn starch and sugar. Mix until sugar is dissolved and you have a smooth texture. Add butter, vanilla and beans, blend until smooth. Bake at 350 degrees for an hour or until the center has set. The top will be a light brown. Cool 1 hour.

In a cold mixing bowl beat cream until soft peaks form. Gradually add powdered sugar until stiff peaks form. Place bowl back in the fridge. In a separate mixing bowl, beat the cream cheese until fluffy. Add the white chocolate and beat until smooth. Fold in the whipped cream to your chocolate mixture until blended. After the cheesecake has cooled spread the mousse evenly on top. Refrigerate for about an hour.

In another cold mixing bowl, beat whipping cream until soft peaks form. Gradually add powdered sugar and then vanilla beans, beating until stiff peaks form.

Refrigerate 2-3 hours before serving.