

CopyCat The Cheesecake Factory Chocolate Mousse Cheesecake

Ingredients

For Crust:

1 cup butter, unsalted
4 cups chocolate cookie crumbs

For Filling:

6 oz semi sweet chocolate, finely chopped
32 oz cream cheese, or four 8 oz packets, softened
 $\frac{1}{2}$ cup sour cream
 $1\frac{1}{4}$ cups sugar
2 tsp vanilla extract
5 large eggs

For Chocolate Mousse:

1 tsp gelatin
 $\frac{1}{4}$ cup cold water
2 tbsp boiling water
 $\frac{1}{2}$ cup sugar
 $\frac{1}{3}$ cup cocoa powder
1 cup whipping cream
1 tbsp vanilla

For Garnish:

Chocolate, shaved
Whipped cream

Directions

Crust:

Preheat the oven to 350 degrees F.

In a saucepan, melt the butter over medium heat. Then, remove

the saucepan from heat.

In a bowl, mix the melted butter and cookie crumbs together.

Press the crumb mixture into a 10-inch round pan.

Bake the crust for 8 to 10 minutes.

Filling:

Melt the chocolate in a small saucepan.

Using an electric mixer, stir together the cream cheese, sour cream, sugar, and vanilla.

Whisk the eggs in a bowl and then add to the mixture. Blend until properly combined.

Pour the filling on the crust and then bake for 45 to 50 minutes, or until the top is golden brown.

Chocolate Mousse:

Mix the gelatin with cold water.

Add the boiling water until the gelatin dissolves, then let it cool.

Mix the sugar and cocoa in a medium-sized bowl.

Add whipping cream and vanilla. Blend with an electric mixer until the mixture becomes thick.

Let the chocolate mousse cool in the refrigerator.

Once the cheesecake has cooled, use a spatula to spread the chocolate mousse on top.

Sprinkle shaved chocolate on top of the mousse, then garnish with whipped cream.

Serve and enjoy a delicious dessert with loved ones!