

# Vanilla Cheesecake Mousse

2/3 cup heavy whipping cream  
1 teaspoon corn syrup  
8 ounces cream cheese, softened  
2/3 cup powdered sugar  
1 teaspoon vanilla bean paste (or regular vanilla)  
1 cup graham cracker crumbs  
1 teaspoon sugar  
1 tablespoon butter, melted

In a large bowl or the bowl of a stand mixer, beat the whipping cream until soft peaks form. Add the corn syrup and beat until stiff peaks form. Set aside. In a separate bowl, beat the cream cheese and powdered sugar together until light and fluffy. Beat in the vanilla until well blended. Add half of the whipped cream to the bowl and mix until smooth. Add the other half of the whipped cream and mix until completely blended. Cover and refrigerate at least one hour.

When you're ready to serve, whisk together the graham cracker crumbs, sugar, and butter. Sprinkle a few tablespoons of the mixture into each of four small serving dishes. Pipe or scoop the cheesecake mousse into the serving dishes.