



## Galatoire's Sweet Potato Cheesecake

### Ingredients:

For the crust:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup sugar
- 1/3 cup butter or margarine, melted

For the cheesecake filling:

- 3 packages (3 ounces each) cream cheese, softened
- 1 cup sugar
- 1/4 cup light brown sugar
- 1 3/4 cups mashed sweet potatoes
- 2 large eggs, slightly beaten
- 2/3 cup evaporated milk
- 2 tablespoons cornstarch
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg

For the topping:

- 2 cups sour cream, room temperature
- 1/3 cup sugar
- 1 teaspoon vanilla extract

### Instructions:

Heat oven to 350 degrees. In a medium bowl, mix graham cracker crumbs, sugar and butter until combined. Press onto bottom and 1 inch up side of a 9-inch springform pan. Bake until set but not brown, 6 to 8 minutes. Remove from oven, and cool.

Beat cream cheese with electric mixer until smooth. Add sugar and brown sugar, beating until smooth. Add sweet potatoes, eggs, evaporated milk, cornstarch, cinnamon and nutmeg, beating until well combined. Pour into crust. Bake until edge is set, 55 to 60 minutes.

Whisk sour cream, sugar and vanilla to combine. Spread over warm cheesecake. Return to oven, and bake until just set, 5 minutes. Cool on wire rack. Remove side of pan, and chill for a few hours or overnight.

**Serving Size:** 12 servings

**Cook Time:** 1 hour 30 minutes

**Credits:** Galatoire's Restaurant, New Orleans