



the creamiest blueberry cheesecake

Looking for a smooth, creamy and delicious dessert? You've found it with this amazing Blueberry Cheesecake recipe, a buttery and golden graham cracker crust that's topped with a silky, scrumptious cheesecake filling and a sweet blueberry sauce.

SERVES: 10-12



julie albert & lisa gnat

ingredients

Graham Cracker Crust

- 2 cups graham cracker crumbs
- ¼ cup sugar
- ½ cup butter, melted

Cheesecake

- 4 (8oz) packages cream cheese, room temperature
- 1¼ cups sugar
- 3 tbsp flour
- 4 eggs
- 1 tsp vanilla extract

Blueberry Topping

- 4½ cups fresh blueberries
- ½ cup sugar
- 1½ tbsp cornstarch
- 3 tbsp water
- 1 tbsp fresh lemon juice

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directions

1. Preheat oven to 450°F. Line the bottom of a 9-inch springform pan with parchment paper.
2. For the crust, combine graham crackers and sugar in a medium bowl. Mix in butter until well combined. Press into the bottom and halfway up the sides of the prepared pan. Place in the freezer while preparing the filling.
3. For the cheesecake filling, using an electric mixer, beat the cream cheese and sugar on medium speed until smooth. Add eggs one at a time, beating well after each addition. Add in vanilla, mixing until combined. Pour filling into prepared crust and bake in preheated oven for 10 minutes. Reduce heat to 250°F and continue to bake 45 minutes more. The cheesecake is ready when the edges begin to brown slightly. Remove from oven and run a sharp knife around the edges to loosen it from the pan. Cool cheesecake completely and then refrigerate 4-6 hours before topping with blueberry mixture.
4. For the blueberry topping, combine blueberries and sugar in a saucepan over medium heat. Cook, stirring occasionally until the sugar dissolves. In a small bowl, combine cornstarch and water. Stir into blueberry mixture and stir continuously for 2-3 minutes to thicken slightly. Remove from heat and stir in lemon juice. Let cool completely before topping cheesecake. The blueberry mixture will thicken as it cools.

"I found my thrill, on Blueberry Hill."

— FATS DOMINO

