



Blueberry Cheesecake



Ingredients for the Graham Cracker Crust:

- 2 ¼ cups graham cracker crumbs
- 10 TBLSs salted butter, melted
- 3 TBLSs sugar

Ingredients for the Blueberry Cheesecake:

- 24 ounces cream cheese, room temperature
- 1 cup sugar
- 3 TBLS all-purpose flour
- 1 cup sour cream
- 1 ½ TBLS vanilla extract
- 4 large eggs, room temperature
- 1 ¾ cups blueberries

Ingredients for the Blueberry Sauce:

- ½ cup + 1 TBLS water, divided
- 1 1/2 TBLS cornstarch
- 6 TBLSs sugar
- 2 TBLSs fresh lemon juice
- 2 cups blueberries

Method for the Crust:

1. Preheat oven to 325°F. Line a 9-inch springform pan with parchment paper in the bottom and grease the sides.
2. Combine the crust ingredients in a small bowl. Press the mixture into the bottom and up the sides of the springform pan.
3. Bake the crust for 10 minutes, then set aside to cool.
4. Cover the outsides of the pan with aluminum foil so that water from the water bath cannot get in (see how I prepare my pan for a water bath). Set prepared pan aside.

Method for the Cheesecake:

1. Reduce oven temperature to 300°F.
2. In a large bowl, beat the cream cheese, sugar and flour on low speed until completely combined and smooth. Be sure to use low speed to reduce the amount of air added to the batter, which can cause cracks. Scrape down the sides of the bowl.
3. Add the sour cream and vanilla extract and mix on low speed until well combined.
4. Add the eggs one at a time, mixing slowly to combine after each addition. Scrape down the sides of the bowl as needed to make sure everything is well combined.
5. Gently stir the blueberries into the batter.
6. Pour the cheesecake batter evenly into the crust.



7. Place the springform pan inside another larger pan. Fill the outside pan with enough warm water to go about halfway up the sides of the springform pan. The water should not go above the top edge of the aluminum foil on the springform pan.
8. Bake for 1 hour 20-25 minutes. The center should be set, but still jiggly.
9. Turn off the oven and leave the door closed for 30 minutes. The cheesecake will continue to cook, but slowly begin to cool as well.
10. Crack the door of the oven for 30 minutes to allow the cheesecake to continue to cool slowly. This process helps prevent cracking.
11. Remove the cheesecake from the oven and water bath wrapping and place the cheesecake in the refrigerator to cool completely.

Method for the Sauce:

1. While the cheesecake cools, make the sauce. In a small bowl, whisk together 1 tablespoon of water and the cornstarch. Set aside.
2. Combine the sugar, remaining $\frac{1}{2}$ cup of water and lemon juice in a medium-sized saucepan over medium heat and stir to combine. Heat the mixture until the sugar is melted.
3. Add the blueberries and continue to cook and let the blueberries start to soften and release their juices.
4. When the blueberries juices have released and it's starting to look more sauce-like, add the cornstarch mixture.
5. Continue cooking and remove from heat when the sauce begins to thicken and can coat the back of a metal spoon.
6. Refrigerate the sauce until cool.
7. When both the cheesecake and sauce are cool and you're ready to serve the cheesecake, remove the cheesecake from the springform pan and place on a serving dish. Spoon the blueberry sauce onto the cheesecake and serve.
8. Cheesecake is best stored covered in the fridge and should be eaten within 4-5 days