



Heavenly Lemon and Sweet Blueberry Dessert



Ingredients for the Crust:

- 1 ½ cups graham cracker crumbs
- ⅓ cup melted butter
- ¼ cup granulated sugar

Ingredients for the Cream Cheese Infused Blueberries Layer:

- 2 cups fresh blueberries
- 2 TBLSs sugar
- 1 TBLS lemon juice
- 16 ounces cream cheese, softened
- ½ cup granulated sugar
- 2 large eggs
- 1 tsp vanilla extract

Ingredients for the Lemon Curd Glaze:

- ½ cup lemon juice
- 2 tsps lemon zest
- 1 cup sugar
- 3 eggs
- ½ cup unsalted butter, melted

Ingredients for the Topping:

- 1 cup heavy whipping cream
- 2 TBLSs confectioners' sugar
- Fresh blueberries for garnish
- Lemon zest for garnish

Method:

1. Preheat oven to 350°F. Combine crust ingredients in a bowl, then press the mixture into the bottom of a 9-inch springform pan. Bake for 10 minutes, then cool.
2. In a saucepan over medium heat, combine blueberries, 2 TBLSs sugar, and lemon juice. Cook until blueberries start to burst and release juices, then cool.
3. Beat cream cheese with ½ cup sugar until smooth. Add eggs one at a time, then vanilla extract. Fold in the cooled blueberry mixture. Pour over crust and bake for 50 minutes.
4. For the lemon curd glaze, whisk together lemon juice, zest, sugar, and eggs in a saucepan over medium heat. Add melted butter. Stir constantly until thickened, about 10 minutes. Cool and spread over the cooled cheesecake.
5. Whip heavy cream with confectioners' sugar until stiff peaks form. Top cheesecake with whipped cream, garnish with fresh blueberries and lemon zest.